



Jan. 31-Feb. 3 Chagrin Valley Restaurant Week Special Menu:

Dine In and Limited Carry Out Schedule

We are open at 5 pm Thursday, Friday and Saturday

Reservations Recommended – parisroombistro.com

3 courses- \$35

COURSE 1:

Please choose one:

Soup: Du jour

Chilled Shrimp, tahini dressing, snow peas, arugula (GF, Vegan)

**Splendid greens with walnuts, dried cranberry ,
sunflower seed, dried apricot, Champagne vinaigrette (GF, Vegan)**

COURSE 2:

**(All entrees are accompanied by mashed chive Yukon golds
or Basmati rice; seasonal vegetables;
French bread and bleu cheese butter)**

Please Choose one:

Sausage du jour (GF)

Beef short rib (while they last!) (GF)

**Smoked salmon crepes (2)
Gruyere, dill, lemon caper béchamel**

Vegan:

**Stuffed peppers, basmati rice, assorted vegetables,
fresh herbs (Vegan, GF)**

Chilean Sea Bass, basil pesto, lemon (GF)

COURSE 3

Please choose one:

Caramel pecan cheesecake

By Sugar Me

Dessert du jour