

DINNER TO GO MENU

Wednesday, April 28 – Saturday, May 1
4pm – 7pm

Shrimp & Crawfish Gumbo

\$8

Strawberry & Goat Cheese Salad (Vg, GF)*

Mixed greens topped with sweet strawberry slices, almonds, craisins, red onion and sprinkled with goat cheese crumbles
Served with our white balsamic vinaigrette dressing

\$8

Savoir Fare's Signature Caesar Salad (Vg)*

Romaine lettuce with shaved parmesan, crunchy croutons and our Caesar dressing

\$7

Stuffed Mushrooms

White mushroom caps stuffed with a gooey crabmeat mix and baked

\$12

Rustic Chicken (GF)*

Aromatic chicken breasts and thighs oven roasted with lemon, garlic and rosemary, served with a farro pilaf and a vegetable medley

\$18

Grilled Flank Steak (GF)*

Balsamic marinated and grilled flank steak, served with a creamy parmesan polenta and a vegetable medley

\$22

Mahi-Mahi (GF)*

A pan seared mahi-mahi filet topped with a tangy tropical salsa and served with coconut rice and fried plantains

\$23

Loin of Lamb

A juicy loin of lamb oven roasted in a rosemary cabernet reduction and served with a farro pilaf and a vegetable medley

\$30

Local Meatballs

Locally sourced ground beef in flavorful meatballs, smothered in marinara sauce and served over creamy parmesan polenta

\$18

Dessert du Jour

\$7

*Vg: Vegetarian; V: Vegan; GF: Gluten Free; DF: Dairy Free
~All greens provided by Endless Summer Harvest~



We are encouraging preorders! Please pay ahead to honor social distancing. We will happily bring your order to you in the C'est Bon parking lot—stay safe, Loudoun!