

WHITE (By the Glass)

90 CELLARS \$12

Prosecco | Italy

ELENA WALCH \$10

PINOT GRIGIO | ITALY

ROC DE MINVIELLE \$12

Bordeaux | FRANCE

CHATEAU DE CHANTEGRIVE 2012

GRAVES, BORDEAUX | FRANCE \$12

DOMAINE DES 2 RUISSEAUX \$10

SAUVIGNON , PAYS D'OC | FRANCE

CHATEAU LA BRAULTERIE \$14

BLAYE Cotes De Bordeaux | France

ROSE(By the Glass)

PURCARI 1827 \$14

RED (By the Glass)

MONTEFALCO 2013 \$12

ROSSO | ITALY

ALAMOS 2014 \$12

Malbec | Mendoza, Argentina

BOURGONE 2009 \$13

Pinot Noir | France

COSTE BRENTA 2013 \$14

Montepulciano d'Abruzzo | Italy

CHATEAU HAUT-DINA 2011 \$12

Castillon | Bordeaux, France

MAS OLIVIER 2013 \$12

Blend | Faugeres, France

DOMAINE DE BEAURENARD 2013 \$14

Cotes de Rhone | France

SAINT JEAN DE BEARD 2011 \$15

Saint Emilion | France

LE MOULIN

EATERY & WINE BAR

1 Pier Pointe

Yonkers, NY 10701

914-469-6762

facebook.com/LeMoulinNY

HV RESTAURANT WEEK
NOVEMBER 4-17, 2019

\$32.95 Per Person

MENU



APPETIZERS

SEASONAL VEGETABLES CRUDITE,
DILL AIOLI

WILD MUSHROOM SOUP, TRUFFLE

MINI PISSALADIERE

-PROSCUITTO,

-TOMATO- GOAT CHEESE

-ARUGULA

ENTRÉES

BOEUF BOURGUIGNON

POULET PROVENCAL EPINARDS,
BROCOLI RABE

SALMON CAKE, MIXED GREENS,
DILL AIOLI

VEGETABLE TIAN, PUFFED PASTRY,
BALSAMIC SAUCE

PENNE AU GRATIN, BEEF MEATBALL

SWEET

BAKED APPLE, HONEY, MAPLE
SYRUP, CINAMMON

MINI CHEESECAKE