

Le Menu du déjeuner 2010

Soupe à l'Oignon

Bacon, onion, crouton and Gruyère in beef broth...8

Soupe du Jour

Chef Daniel's soup of the day cup...4 bowl...7

Assiette de Fromage

Chef's selection of artisan cheese's with quince compote...14

Salade Caesar

Romaine lettuce, anchovy, croutons and caesar dressing...8

Add chicken.....5 Add salmon.....7

L'Endive au Bleu

Belgian endive, apple, walnut and blue cheese dressing...8

Saumon Fume

Smoked salmon with celery root remoulade and crostini ..12

Les Petites Tomates Farcies

Warmed campari tomatoes filled with boursin cheese served
with basil pesto and mixed greens...12

Les Escargots de Bourgogne

Wild burgundy snails smothered in garlic and parsley
butter...10

Les Moules Marinieres

Prince Edward Island blue mussel in a white wine, onion,
garlic and parsley broth.....12

Salade Niçoise

Bibb lettuce, tuna, haricot vert, olives, tomato, egg, Yukon potato and vinaigrette...13

Salade de poulet au curry

Chicken salad with curry, grapes, shredded coconut, and walnuts topped with Bibb lettuce...13

L'Omble Chevalier

Pan seared Artic Char with braised cabbage, chanterelles, tourne potato, and whole grain mustard beurre blanc ...15

Coquille Saint-Jacques

Pan seared diver scallops and mushroom in a mustard cream sauce served with tourne potato and herb bread crumb...15

La Bouillabaisse

Bass, shrimp, mussels in a saffron fish broth served with potato and rouille.....15

Crêpe au Poulet

Crêpe filled with chicken meat and mushrooms served with wild rice pilaf, haricot vert and tarragon cream sauce...13

Quiche Lorraine

Bacon, ham, onion and gruyère quiche, haricot vert...12

Daube Provençale

Braised beef stew with carrots, onions and potatoes in a rich beef and red wine sauce...15

Chef de Cuisine: Daniel Quillec and Philip Quillec Sous chef : Dustin Remsing

Split entrées: \$5 charge – 20% Gratuity is added to parties of 6 or more

*consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness