

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 fruit 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, blue cheese dressing...8

Saumon Fume

Smoked salmon, capers, red onion, egg, lemon 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

Moules Marinières

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

Salade Niçoise

Mixed greens, 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 served with mixed greens...13

Saumon Provencale

Pan seared salmon, asparagus, tomato concasse, tournee potato and buerre blanc sauce...15

Coquille Saint-Jacques

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

Ravioli aux Artichaud

Artichoke ravioli, leek and mushroom fricassee parmesan cheese with pesto cream sauce...14

Crêpe au Poulet

Crêpe filled with chicken meat, mushroom, shallot and served rice pilaf, haricot vert...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 and PhilipQuillec 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