

Le Menu du Dîner

Soupe à l'Oignon

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

Soupe du Jour

Chef Daniel soup of the day cup...5 bowl...7

Salade Caesar

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

L'Endive au Bleu

Belgium endive, apple, walnut, blue cheese dressing...8

Saumon Fume

Smoked salmon, celery root rémoulade, lemon, and crostini ...12

Foie Gras

Pan seared Labelle farms foie gras with warm toast and spiced apples...18

Tomate Farcie au Boursin

Warmed Tomato's filled with boursin cheese, basil pesto ...11

Les Escargots de Bourgogne

Wild burgundy snails smothered in garlic and parsley butter...12

Coquille Saint-Jacques

Pan seared diver scallop in a mushroom mustard cream sauce
Topped with bread crumb...14

Moules Marinières

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

Entrées

Saumon

Pan seared salmon, puree blanche, arugula , and vanilla bean infused orange vierge ...27

Flétan Philippe

Bass, shrimp, scallop, mussels, in traditional Provencal saffron seafood broth, rouille and potato...29

La Sole de Douvre

Pan-seared Dover Sole, meunière sauce, roasted Yukon gold potato, and haricot vert...40

Poussin aux Morilles

All natural airline chicken breast, Brussels sprouts and roasted Yukon gold potato morel mushroom cream sauce...26

Escalope de Veau aux Câpres

Pan seared veal scaloppini, lemon butter sauce, caper, potato gratin, and haricot vert...25

Filet Mignon aux Roquefort

Pan-seared Certified Black Angus beef tenderloin, roquefort cheese, haricot vert, bordelaise sauce and potato gratin...38

Canard aux Poivre Vert

Duck breast, served with wild rice, red wine poached pear, haricot vert and green pepper corn sauce...24

Carre d'Agneau

Braised lamb shank, potato puree, brussel sprouts, natural jus...26

Chef de Cuisine: Daniel Quillec

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