

Le Menu du Dîner 2010

Soupe à l'Oignon

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

Assiette de Fromage

Chef's selection of artisan cheese's, with fruit compote...14

Salade Caesar

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

L'Endive au Bleu

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

Saumon Fume

Smoked salmon, capers ,red onion, egg and crostini...12

Foie gras torchon

Poached goose liver with toasted brioche, lingonberry jam...18

Moules Marinières

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

Les Escargots de Bourgogne

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

Coquilles Saint-Jacques

Pan seared diver scallops in a mushroom mustard cream sauce with shallots and bread crumbs...14

Les Petites Tomates Farcies

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

Saumon Provencale

Pan seared salmon with asparagus, tournee potato, tomato basil concasse and a beurre blanc sauce ...27

Fletan Philippe

Alaskan halibut, sautéed spinach, potato and salt cod croquette, summer corn vierge and red pepper coulis.....29

La Sole de Douvre

Pan-seared Dover sole, meunière sauce, roasted yukon gold potato and haricot vert...40

Poulet a la Moutarde

Airline chicken breast with sautéed spinach, tournee potato, whole grain mustard shallot cream sauce ...24

Escalopes de Veau aux Câpres

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

Filet Mignon au Roquefort

Pan-seared certified Black angus beef tenderloin, Roquefort cheese, haricot vert, bordelaise sauce and potato gratin...38

Canard Bigarade

Duck breast, with rice pilaf , haricot vert and bigarade sauce, ...24

Carre d'Agneau

Rack of lamb, flageolet beans, tournee carrots and garlic herb jus...32

Chef de Cuisine: Daniel 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