

La Ferme



DINNER MENU

Appetizers

Truite Fumée	\$13
House smoked rainbow trout with cucumber salad, new potatoes and horseradish sauce.	
Soupe d'Huitres au Bacon	\$13
Oyster stew with potatoes, leeks and applewood smoked bacon.	
Carpaccio de Boeuf	\$15
Carpaccio of beef tenderloin with a roasted pepper salad, Reggiano parmesan and extra virgin olive oil.	
Terrine de Foie de Volailles	\$11
Terrine of chicken liver mousse with fig jam and toasted brioche.	
Assortiment de Charcuterie	\$15
Assorted plate of Country Paté, Parma Prosciutto, Pork and Duck Rillettes and duo of Saucissons with toasted pain de campagne.	
Coquille Saint Jacques sur Risotto	\$14
Pan seared jumbo sea scallop served over a butternut squash and rock shrimp risotto.	
Fricassée d'Escargot Provençale	\$13
Fricassee of snails and wild mushrooms Provençale, served in a puff pastry shell.	

Soups and Salads

Bisque de Homard	\$10
Cream of Lobster Bisque.	
Soupe à l'oignon	\$10
French onion soup gratineed with Swiss Emmenthal.	
Soupe du Jour	\$8
Soup of the day.	
Salade de Mesclun	\$10
Salad of Mesclun greens with dried cranberries, spiced pecans, crumbled goat cheese and Sherry vinegar dressing.	
Salade César	\$10
Caesar salad.	
Salade d'Endives	\$12
Salad of Belgian endives with apples, walnuts and Roquefort.	

Entrées

Sole de Douvre	(Market Price)
Grilled Dover sole with lemon butter sauce.	
Moules de l'Île du Prince Edward Marinière	\$24
Prince Edward Island Mussels Steamed in a garlic butter and white wine sauce, served with French fries. (Also available as an appetizer with straw potatoes \$ 12.00)	
Coquilles Saint Jacques	\$32
Pan seared jumbo sea scallops with mashed Brussels sprouts, pumpkin raviolis and sage.	
Saumon de Norvège Légèrement fumé	\$28
Short smoked and grilled Norwegian salmon served over spiced vegetable couscous with Pommery mustard sauce.	
Filet de Morue	\$33
Pan seared Icelandic cod served over mashed potatoes and topped with a succotash of fava beans, corn and oyster mushrooms.	
Truite Amandine	\$26
Trout Almondine.	
Chateaubriand (<i>for two</i>)	\$85
Roast Filet cut table side with béarnaise sauce.	
Filet de Boeuf au Poivre	\$38
Filet mignon with peppercorn sauce and parmesan-truffle fries.	
Poitrine de Canard à l'orange et riz sauvage	\$30
Pan roasted Duckling breast à l'orange with a wild rice medley.	
Suprêmes de volaille au Porto	\$26
Roast breast of free range chicken served over organic quinoa, with roasted Brussels sprouts, dried cranberries, spiced pecans and port wine sauce.	
Trio d'Agneau	\$35
Trio of lamb (Braised osso bucco, grilled loin chop with Béarnaise, merguez with tzatziki yogurt).	
Roulade de Porc au jus	\$30
Roast roulade of pork tenderloin stuffed with spinach, sun dried tomatoes and goat cheese; served with wild mushroom risotto, asparagus and lemon-thyme jus.	
Ravioli déstructuré aux Trois Légumes	\$27
Wild mushroom, artichoke and spinach open ravioli with a mushroom-truffle jus.	
Foie de Veau	\$27
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and mashed potatoes.	
Ris de Veau	\$30
Calf's sweetbread sautéed crispy, served with a truffle demi-glace.	

Sides

Potato gratin	\$6
Fresh Green Beans	\$7
Fricassée of wild mushrooms Provençale	\$10
Green Asparagus	\$8
Fresh cut French Fries	\$6
Fresh cut French Fries with parmesan and Truffle oil	\$12