

Easter Sunday

Sunday April 16, 2017

Menu served from 11.30 am through 7:00 pm

Prix fixe 60.00 dollars per person - Children menu available

Duckling paté à l'orange with frisée salad and toasted pain de campagne.

Cream of wild mushroom soup.

Salad of mesclun greens with spiced pecans, dried cranberries and crumbled goat cheese.

Assortment of smoked seafood with sesame seaweed salad and horseradish sauce.

A warm mousseline of salmon filled with crawfish, topped with a Cajun fried oyster and served with a Pernod cream sauce.

Pan seared jumbo sea scallop served in a puff pastry shell with sautéed spinach, oyster mushroom and chive beurre blanc.

Roasted leg of spring lamb served with garlic mashed potatoes and rosemary jus.

Escalope of veal with a sundried tomato and basil cream sauce.

Pan roasted breasts of free range chicken with a warm wild mushroom and apple brioche pudding served with a Calvados cream sauce.

Baked filet of Norwegian salmon en croute with a sorrel sauce.

Seafood risotto (Monkfish, shrimp and bay scallops in a lobster sauce).

Poached filets of sole stuffed with shrimp mousse and served with a Champagne sauce.

Wild mushroom risotto with sundried tomatoes and grilled asparagus.

Warm flourless chocolate cake with brandied cherries and vanilla ice cream.

Pear and almond tart.

Assortment of house made sorbets served in a crisp cookie shell.

Honey and vanilla crème brûlée.

White chocolate, lemon and fresh berry trifle.

Trio of assorted French cheeses with dried fruits and nuts

Bon Appétit