



Restaurant Week Dinner Menu

Served from 5:30 pm from August 11th through August 19th 2017

Prix fixe \$39.00 dollars for 3 courses

Onion Soup.

Soupe du Jour.

Salad of Mesclun Greens with Warm Goat Cheese Crouton.

Caesar Salad.

Terrine of Chicken Liver Mousse with Port, served with Fig Jam and toasted Brioche.

Cassolette of Snails and Mushrooms Provencal.

Chilled Fresh Green Asparagus with a Creamy Dijon Vinaigrette and a Smoked Salmon Devilled Egg.

Steak Frites (steak au Poivre with house made French Fries).

Breast of Chicken stuffed with Spinach, served with Normande sauce.

Sautéed Calves Liver with Caramelized Onions and Sherry Vinegar.

Grilled filet of Salmon served over Cauliflower mash with Wilted Arugula and Pommery Mustard sauce.

Seafood Risotto (Monkfish, Shrimp and Bay Scallops in Lobster Sauce.

Sautéed Rainbow Trout Amandine.

Pappardelle with Rapini, Wild Mushroom, Sundried Tomatoes, Garlic, Extra Virgin Olive Oil and Parmesan.

Assortment of House made Sorbets served in a Crispy Cookie Shell.

Honey and Vanilla Crème Brûlée.

Bittersweet Chocolate Mousse with Crunchy Walnut Brittle.

Assortment of Cheeses with dried Fruits and Nuts.

Warm Apple and Frangipane Tart with Vanilla Ice Cream.

Bon Appétit!

Grilled Dover Sole (+\$25.00), Filet Mignon au poivre with Parmesan Truffle French Fries (+18.00) and Soufflés (+\$6.00) are also available.