



AUBERGE

Chef's Tasting

First Course

Poireau (v)*

Poached leeks with egg, shallots, vinaigrette

Crabe Toast

Crab, quinoa, tomatoes, avocado, tarragon vinaigrette

Escargot à la bourguignonne*

Burgundy snails, garlic parsley butter, puff pastry

Oeuf Mimosa (gf, v)

French style deviled egg, aioli, herbs

Second Course

Homard Bisque (gf)

Lobster, foamed cream

Salade Lyonnaise (gf, #)

Frisée, spinach, fine herbs, pickled shallot, poached egg, bacon lardon, pickled red onion, vinaigrette

Lentille Salade (gf, v)

Bell peppers, onions, celery, vinaigrette

Soupe à l'oignon*

Classic french onion soup, croutons, gratinéed gruyere cheese

Third Course

Poulet Basquaise (gf)

Stewed chicken, bell peppers, tomatoes, rice pilaf

Blanquette de Veau

Slow cooked veal, potatoes, carrots, mushrooms, pearl onions, turnips, cream sauce

Canard Brigade (gf, #)

Pan seared duck, brussels sprouts, oranges, pomme purée

Moules Frites

Steamed mussels, house-cut fries, white wine lemon cream sauce

Bifteck de Surlonge (#)

Sirloin, coiled potatoes, rainbow carrots, jus

Petit Epeautre Fricassée de Champignons (v)

Farro risotto with trumpet mushrooms, porcini mushrooms

Fourth Course

Assiete de Fromage (gf, v)

Assorted imported French cheeses

Pavlova (gf, v)

Fresh meringue, Chantilly, fresh berries

Tarte Fine aux Pommes (v)

Thin puff pastry, apple compote, caramelized apple slices

Mousse au chocolat (v)

Chocolate mousse, Chantilly cream

2 COURSE: \$59 | 3 COURSE: \$69 | 4 COURSE: \$79

Consumption of undercooked meat or eggs may increase your risk of food borne illness.
Please mention all food allergies to your server.

gf - gluten free v - vegetarian *gluten-free or vegetarian available upon request