

Three Course Prix-Fixe Dinner Menu

Tuesday, Wednesday, Thursday and Friday

\$38 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Roquefort terrine, fall salad, walnuts, Anjou pears.

Main Courses

Apple smoked bacon wrapped heritage pork tenderloin with olive oil sauce, garlic jus, lemon confit.

Sautéed tiger shrimps, pasta, sundried tomato, parmesan cheese, autumn vegetables.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, “forestière”, farm vegetables.

Steak frites with garlic jus, olive oil, artisan lettuce.

Desserts

Vanilla crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

BaBa “au Rhum”, poached mint cherrie, vanilla Chantilly.

Three Course Prix-Fixe Lunch Menu

Wednesday, Thursday and Friday
\$28 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Roquefort terrine, fall salad, walnuts, Anjou pears.

Main Courses

Apple smoked bacon wrapped heritage pork tenderloin with olive oil sauce, garlic jus, lemon confit.

Sautéed tiger shrimps, pasta, sundried tomato, parmesan cheese, autumn vegetables.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, “forestière”, farm vegetables.

Steak frites with garlic jus, olive oil, artisan lettuce.

Desserts

Vanilla crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

BaBa “au Rhum”, poached mint cherrie, vanilla Chantilly.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For parties of six or more, a 20% gratuity will be added to the bill for your convenience.**