



## *Three Course Prix-Fixe Dinner Menu*

**\$36 per person**

### *Appetizers*

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Terrine of Roquefort with Anjou pears, autumn salad with walnuts

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

Provençal fish soup gratinee.

### *Main Courses*

Braised boneless pork shank, parmentier, mustard sauce.

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

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

Roasted chicken breast, “forestière, farm vegetables.

Sautéed beef steak, caramelized shallot, hand cut french fries, artisan salad.

Sautéed calf liver, “Lyonnaise”, autumn vegetable, potato gratin.

### *Desserts*

Crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

Mango vacherin, passion fruit sauce.

Three chocolate terrine, berry sauce.