

MENU DU CHEF \$59

SELECT AN APPETIZER

SOUPE À L'OIGNON GRATINÉE - FRENCH ONION SOUP GF AVAILABLE

ASSIETTE DE MOULES – WHEN AVAILABLE
FRESH PEI MUSSELS , SEE ENTRÉE LISTING FOR SAUCE OF CHOICE

ESCARGOTS DE BOURGOGNE - SNAILS IN GARLIC & PARSLEY BUTTER

SALADE MAISON - HOUSE SALAD

SALADE AU SAUMON FUMÉ

SELECT AN ENTRÉE

BŒUF BOURGUIGNON - BEEF STEW

SAUMON AU CHOIX - SALMON W. SAUCE OF CHOICE

ENTRÉE OF FRESH PEI MUSSELS – WHEN AVAILABLE
FRESH MUSSELS SERVED WITH POTATO; SEE ENTRÉE LISTING FOR SAUCE CHOICE

CANARD RÔTI - ROASTED DUCK
PLUS \$7.50 SUPPLEMENT

SELECT A DESSERT

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR SUZETTE), PÊCHE
MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ GF
PLUS \$7 SUPPLEMENT

MENU GASTRONOMIQUE \$95

SELECT ANY MENU APPETIZER, INCLUDING

SAUMON FUMÉ FAIT MAISON
GF AVAILABLE

FOIE GRAS FAIT MAISON
GF AVAILABLE

SELECT ANY MENU ENTREE, INCLUDING

FILET MIGNON

STEAK TARTARE

CARRÉ D'AGNEAU - LAMB CHOPS

SOURIS D' AGNEAU - LAMB OSSO BUCCO - LAMB SHANK

POISSON AUX CHOIX -CHOICE OF GROUPER OR SALMON

ST. JACQUES - SEA SCALLOPS FROM MASSACHUSETTS

SELECT ANY DESSERT FROM OUR MENU

NO SPLIT PLATES, \$3.50 VEGETABLE CHANGE, \$30 CORKAGE FEE

