

## MENU DU CHEF \$59.99

### SELECT AN APPETIZER

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

ESCARGOTS DE BOURGOGNE - SNAILS IN GARLIC & PARSLEY BUTTER

SALADE CAESAR

SALADE MAISON - HOUSE SALAD

SALADE DE FROMAGES SUR TOASTS - SALAD WITH MELTED CHEESE  
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH GRUYÈRE  
CHEESE TOASTS

SALADE AU SAUMON FUMÉ - SALAD WITH SMOKED SALMON

### SELECT AN ENTRÉE

BŒUF BOURGUIGNON - BEEF STEW

SAUMON AU CHOIX - SALMON WITH CHOICE OF SAUCE - PAPILLOTTE, CREAM  
MUSTARD, OR BUTTER & LEMON

SŪPRÈME DE VOLAILLE - CHICKEN BREAST TENDERS WITH CHOICE OF SAUCE - CREAM  
MUSHROOM OR PROVENÇAL

CANARD RÔTI - ROASTED DUCK  
PLUS \$7.50 SUPPLEMENT

### SELECT A DESSERT

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

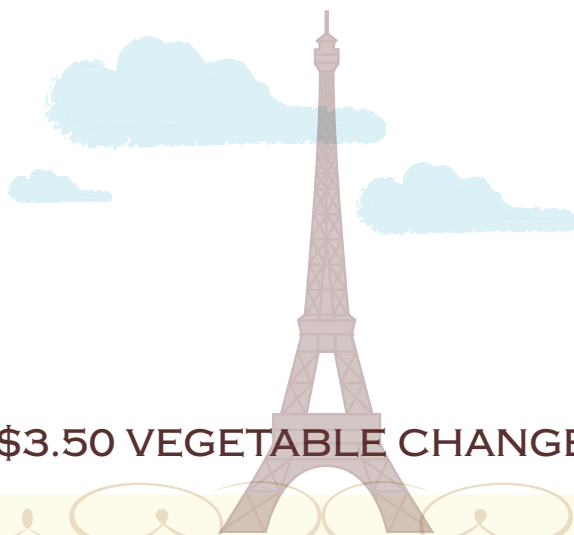
GRAND MARNIER SOUFFLÉ GF  
PLUS \$7 SUPPLEMENT

## MENU GASTRONOMIQUE \$96

CHOOSE ANY APPETIZER

CHOOSE ANY ENTRÉE (EXCLUDING WEEKLY SPECIALS)

CHOOSE ANY DESSERT



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