



Restaurant Weeks 2019

Appetizers

Soup du Jour

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Fish Chowder

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Escargots a la Bourguignonne

Snails broiled in a traditional Garlic Butter and Parsley and topped with Brie Cheese

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Salade de Maison

Mixed Greens, cherry tomatoes and Croutons tossed with House Dressing

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Les Entrees

Sébaste aux bananes et aux amandes et sauce au beurre citronné

Rockfish with bananas and almonds and Lemon Butter sauce

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Bouchee à la Reine

Classic Vol au Vents filled with chicken and Mushrooms in a rich and creamy

Béchamel sauce

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Steak Frites

Grilled Hanger Steak with your choice of sauce - Au Poivre or Béarnaise

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Poulet Roti

Pan Roasted 1/2 Chicken with Provençal Herbes topped with a fragrant Gravy

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Fondue au Fromage

Melted Emmenthal and Gruyere cheese with White Wine, served with Bread, Potatoes and Apple

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Crêpes aux fruits de Mer

Crepe filled with Shrimp, Scallop and Lobster accompanied by a Lobster Sauce

Les Desserts

Crêpe Griottes

Crêpe with Brandied Cherries served with Vanilla Ice Cream

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Crêpe Suzette

Crêpe with an Orange and Grand Marnier sauce served with Vanilla Ice Cream

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Fondant Chocolat Gateau

Molten Chocolate Cake with Ice Cream Ice cream or Sorbet

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Three Courses for \$42.00 per person

(not inclusive of Gratuities or Beverages)