

France

September 19, 2024

Amuse Bouche

Coquilles St-Jacques

Gratinated scallops cooked in wine and cream served with a mushroom purée

Appetizer

(select 1)

Canape Trio: Kalamata Tapenade, Tomato Confit, Fromage Fort

A trio of dips including a kalamata olive puree, slow cooked cherry tomatoes, and a cheese spread served with toasted baguettes

Steak Tartare

Finely minced seasoned raw beef combined with raw egg yolk, capers, cornichons, shallots, and parsley served with a toasted baguette

Ratatouille

Eggplant, squash, bell pepper, and zucchini served over a tomato sauce and bechamel swirl

Soup or Salad

(select 1)

Soup Lobster Bisque

A creamy lobster-based soup

Salad Lyonnaise Salad Frisée

Frisée lettuce tossed with bacon, croutons and a mustard vinaigrette topped with a poached egg

Intermezzo

French Martini Sorbet

Entrée

(select 1)

Chicken Provencal

Braised chicken served with paysannes carrots and celery, and an herbaceous rice

Beef Bourguignon

Beef stew braised in red wine served with aligot style potatoes garnished with parsley

Confit de Canard

Duck legs slowly cooked in duck fat with spices served over a lentil ragout garnished with parsley

Cassoulet

Stewed chicken legs, sausage, and cannellini beans in a rich brown sauce

Dessert

Offering a selection of house made desserts by Chef Patrick

Menu subject to change to ensure the freshest product available

\$39.⁹⁵ / meal plus tax and service charge