
Chocolate mousse, red berry sauce

Profiteroles, chocolate sauce, vanilla ice cream

Pavlova, meringue, berries, kiwi, whipped cream, berries sorbet

Olive oil cake, date, walnut, cinnamon ice cream, red coulis

White chocolate lemon mousse, biscuit, limoncello, red berry coulis, mascarpone cheese

\$65.00 3 course menu or a la carte

Belgium endive salad, lettuce, smoked salmon, pine nuts, apple

Large shrimp sautéed ginger, garlic, hot pepper, basil, flambé Pernod, basil

Mussel's Marinière, shallots, garlic, white wine, cream, Italian parsley

Goat cheese croquette, mesclun, cranberry, duck prosciutto, Spanish chorizo, pecan

Escargots, Burgundy style, parsley, garlic butter, puffed pastry dough

Dover sole Meuniere, lemon butter sauce, parsley, Demi-glacé (\$12.00 more w/menu)

Sautéed sea scallops, green peppercorn, grapefruit, avocado, shiitake mushrooms

Bouillabaisse, shrimp, mussels, fish, saffron broth, saffron aioli, baguette, parmesan

Marinated grilled Berkshire 12 oz Pork chop, ginger, garlic, soy sauce, compound lemon butter

Beef Bourguignon, bacon, mushroom, pearl onion, red bliss potato

*Mustard breaded rack of lamb, thyme rosemary white wine sauce

All desserts above

Vegetables to share 10.00/each

Mushroom sautéed garlic / Fresh.French.Fries/ Green beans Parmegiana/ cream of spinach

Sautéed Belgium endive, pistou, Balsamic vinegar (v) / French garlic bread \$4.50