

## **Restaurant week Dinner**

### **Vegetarian & vegan option**

Soup of the day (v)

Breaded avocado, grapefruit ginger sauce, green peppercorn (Veg)

Grilled eggplant, shitake mushroom, capers, diced tomato, lemon olive oil dressing (v)

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Bell peppers, zucchini, black olives, tomato, eggplant, Panisses, pearl couscous (v)

Linguini pasta, French green beans, basil, pine nuts, garlic, (parmesan or not (Veg or V))

Risotto, mushroom, zucchini, eggplant, bell peppers, spinach, tomato sauce, (parmesan or not)

### **Vegetable to share 8.00/each**

Mushroom garlic (v) / F.F.F (v)/ Green beans Parmegiana (Veg)/ cream of spinach (Veg)

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

### **\$40.00 3 course menu or a la carte**

**Tips, taxes are not included, valid for one person only**

Soup of the day

Warm brie, mango chutney, toasted almonds, toasted baguette

Sautéed feta cheese, beet salad, orange, green salad, vinaigrette, onion

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

Rainbow trout Amandine, toasted almond, lemon butter sauce

\*Beef Bavette steak sautéed, cognac, black peppercorn cream sauce, Fresh French Fries

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All desserts Crème Caramel / Sorbet/ice cream/ Apple almond tart, vanilla ice cream

Floating island /Bread pudding, walnut, peach, vanilla sauce

\*Steak tartare and\*Calf liver Lyonnaise available a la carte or \$55.00 menu

**\$55.00 3 course menu or a la carte**

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Onion soup gratinée, Beef consommé, baguette, Swiss cheese

Home country pâté, cornichon, tear drop, celery remoulade, capers

Caesar salad, feta cheese, croûton, tomato, cucumber, cranberries, candied pecan

Devil eggs, smoked salmon, horseradish, mesclun salad, little tear drops

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

Norwegian salmon filet, saffron cream sauce, basil, diced tomato

Breaded Chicken Cordon bleu Meuniere, lemon butter sauce, parsley

Veal Blanquette, mushroom, pearl onion, rice pilaf

Duck breast sautéed with cranberry sauce

New York steak sautéed with black pepper cream sauce F.F.F

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Chocolate mousse, red berry sauce, orange candied      Pavlova, berries, kiwi, whipped cream

Olive oil cake, date, walnut, cinnamon ice cream      Profiteroles, chocolate sauce

**\$65.00 3 course menu or a la carte**

Mussel's Marinière, white wine, shallots, cream

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

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

Baby shrimp, heart of palm, avocado, orange, boiled egg, tomato, Russian dressing

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Dover sole Meuniere, lemon butter sauce, parsley, Demi-glacé (\$5.00 more w/menu)

Sea scallops, green peppercorn, grapefruit, avocado, shiitake mushrooms

Breaded Chilean sea Bass Meuniere

Beef short rib Bourguignon, bacon, mushroom, pearl onion, potato gnocchi

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

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any dessert from previous menus