



Dinner Event Menu

\$39 (per person)

(Plus service charge and sales tax)

Pour Commencer (Starters)

You may select 1 option for your entire group

Salade Mesclun

Organic baby greens, Laura Chenel goat cheese, seasonal vegetables and balsamic vinaigrette

or

Salade César

Chopped hearts of romaine, Parmigiano Reggiano and house-made croutons

Plat Principal (Main Course)

*You may select 3 options for your entire group
1 pre-selected entrée per person*

Scampis à la Provençale

Scampi prawns flambéed with pastis, Niçoise olives, cherry tomatoes and roasted garlic

or

Blanc de Poulet en Croûte de Bacon

Roasted chicken breast wrapped with applewood smoked bacon, potatoes, seasonal vegetables and Dijon sauce

Saumon Grillé Sauce Gribiche

Grilled King salmon, roasted fingerling potatoes, vegetable spaghetti and Provençal fresh herb and caper vinaigrette

or

Onglet Sauce Échalotes

Grilled marinated hanger steak, hand-cut fries and shallot red Côtes-du-Rhône reduction

Dessert

You may select 1 option for your entire group

(If you choose to bring a cake, we will deduct \$4 from the menu price and a \$2 per person cake-cutting fee will apply)

Gâteau au Chocolat

Flourless chocolate decadence cake

or

Tarte au Citron

Lemon tart over raspberry sauce

Bread Service \$1.50 (per person)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change

Chef

Shane McMahon



Dinner Event Menu

\$49 (per person)

(Plus service charge and sales tax)

Pour Commencer (Starters)

You may select 1 option for your entire group

Salade César

Chopped hearts of romaine, Parmigiano Reggiano and house-made croutons

or

Salade de Chèvre Chaud

Warm Laura Chenel goat cheese, mesclun greens, shaved shallot and raspberry vinaigrette

Plat Principal (Main Course)

You may select 3 options for your entire group

1 pre-selected entrée per person

Coquilles St. Jacques

Diver scallops sautéed with our house white Côtes-du-Rhône, garlic and cherry tomatoes served over seasonal risotto

or

Blanc de Poulet en Croûte de Bacon

Roasted chicken breast wrapped with applewood smoked bacon, potatoes, seasonal vegetables and Dijon sauce

Carré d'Agneau au Miel

Roasted lamb chops served with honey lime sauce, Gratin Dauphinois and seasonal vegetables

or

Filet de Bœuf

Grilled all-natural filet mignon of beef, seasonal vegetables and Gratin Dauphinois

Dessert

You may select 1 option for your entire group

(You may choose to bring a cake and we will deduct \$4 from the menu price and a \$2 per person cake cutting fee will apply)

Gâteau au Chocolat

Flourless chocolate decadence cake

or

Tarte au Citron

Lemon tart over raspberry sauce

Bread Service \$1.50 (per person)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change

Chef

Shane McMahon



Special Events Buffet Menu

\$40 (per person)

(Plus service charge and sales tax)

(50 person minimum)

Starters

Please select one of the following starters

Crudités

Cold vegetable crudité served with aioli

Plat de Fruits

Seasonal fruit platter

Salade Maison

*Organic mesclun greens, Laura Chenel goat cheese,
seasonal vegetables and balsamic vinaigrette*

Salade César

*Chopped organic romaine hearts, Parmigiano Reggiano
and house-made croutons*

Légume de Jardin Grillé

Grilled seasonal vegetable platter topped with pistou

Supplément

Please select one of the following

Pommes de Terre Purée à l'Ail

Roasted garlic mashed potatoes

Gratin Dauphinois

Potatoes au gratin

Pommes de Terre Rôti

Roasted new potatoes with olive oil and herbes de Provence

Riz au Safran

Saffron Basmati rice

Provençal Tian

*Layered and roasted eggplant, zucchini, tomatoes
over caramelized peppers and onions*

Main Course

Please select two of the following Entrées

Blanc de Poulet à la Moutarde

*Marinated Chicken Breast grilled with herbes de Provence
served with Dijon sauce*

Saumon Grillé Sauce Rémoulade

Grilled King Salmon served with Provençal caper and fresh herb infused aioli

Echine de Porc Sauce Champignon

Dijon crusted pork loin served with a wild mushroom sauce

Onglet Sauce Échalotes

*Marinated grilled hanger steak topped with a
shallot red Côtes-du-Rhône reduction*

Bœuf Bourguignon

Filet tips braised in red wine, button mushrooms and pearl onions

Pâtes au Pistou

*Penne pasta tossed in a basil pesto topped with Laura Chenel goat cheese
and basil chiffonnade (also available with grilled chicken)*

Bread Service

House-made bread

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

Appetizers and Desserts are available separately

All prices and menu items subject to change

Chef

Shane McMahon