



MENU \$40

First Course: (To Share)

PISSALADIÈRE

Oven Baked Flat Bread With Anchovies,
Cured Olives, Caramelized Onions And Leeks

PLATEAU DE FROMAGE

Chef Selection of Cheeses

Second Course: (Choice of)

SALADE MAISON

Mixed Green Salad in Creamy Vinaigrette

SOUPE DU JOUR

Soup of the Day

Third Course: (Choice of)

STEAK FRITES

1/2 Lb. U.S. Angus Top Sirloin Steak Served With
Hand-Cut Fries Topped With Peppercorn Sauce

POULET AUX CHAMPIGNONS

All Natural Chicken Breast Served with Creamy
Mushroom Sauce & Seasonal Veggies

SAUMON GRILLE

Grilled Scottish Salmon Filet, Capers Beurre-Blanc
Served With Seasonal Veggies

Fourth Course: (Choice of)

PROFITEROLE

Cream puff pastry with caramel & warm
chocolate sauces

MOUSSE AU CHOCOLAT

Rich 86% Couverture Chocolate Mousse