

~ Menu du Dinner ~

Salade Verte - House salad, grapes & Traditional Dijon vinaigrette
Soupe à l'Oignon - Signature Mountain-Style French Onion Soup

Soupe du Jour ~ Soup of the day

\$37

Le Saumon

Grilled Scottish Salmon, sautéed spinach, crispy potatoes
Lemon & Capers butter sauce
or **Heart healthy sauce with Heirloom tomatoes**

Le Veau

Prime Veal Scallopini, sautéed spinach
Vegetables medley & mushroom, tarragon, shallot Demi-Glace

Le Cochon

Roasted Pork Tenderloin*
Apples chutney, crispy potatoes & Port wine Demi-Glace

Filet & Crevettes

5oz Peppercorn Beef Tenderloin Au Poivre,
Seared Shrimp, Risotto & Champagne Saffron sauce

Coquilles Saint-Jacques au Gratin

Pan seared Diver Sea Scallops
Baked with Orzo risotto & seasonal vegetables

\$47

Terre & Mer

5oz Peppercorn Beef Tenderloin* Au Poivre,
deglazed with Cognac & demi-glace
Jumbo Lump Crab Cake & Shallot Beurre Blanc

Duo Gourmand

Twin 5oz Beef Tenderloin*
Peppercorn demi-glace & Roquefort cream sauce

Homard & Crabe

Grilled Maine Lobster tail
Jumbo Lump Crab Cake & Shallot Beurre Blanc

Boeuf & Homard

5oz Beef Tenderloin* au poivre,
Maine Lobster tail & Shallot Beurre Blanc

Crème Brûlée à la Vanille

Served with fresh berries

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

Charlotte aux Fruits de la Passion

Light passion fruit mousse, thin almond crust & chocolate crumble

Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

Grand Marnier Soufflé +\$8

Must be ordered at the beginning of the meal, takes 25 minutes

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness