

~ Menu Déjeuner ~

First & Main Courses / \$17 ~ 3 Courses / \$20

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

La Crêpe au Crabe

French "crêpe" filled with Lump Crab meat, spinach, béchamel & Swiss cheese

Le Thon façon Asiatique

Seared Rare Ahi Tuna, seaweed salad, crispy potatoes & ginger vinaigrette

Le Saumon

Grilled Scottish Salmon, crispy potatoes & spinach

Shallot Beurre Blanc or Heart healthy sauce with Heirloom tomatoes

Coquilles Saint-Jacques et Crevettes au Gratin

Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables

Filet Mignon à l'Echalote

5oz Beef Tenderloin*, crispy potatoes, sautéed spinach & Shallots confit Port wine demi-glace

Steak Frites

8oz Ribeye, Béarnaise & French fries

Suprême de Volaille Paillard

Sautéed Chicken breast with vegetables medley & Lemon capers parsley butter sauce

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

Crème Brûlée à la Vanille

Vanilla Crème Brûlée

Charlotte aux Fruits de la Passion

Light passion fruit mousse, thin almond crust & chocolate crumble

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

Tarte Fine aux Pommes

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

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