

# ~ Restaurant Week ~

## Menu du Dinner

3 Courses / \$35

### 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

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### L'Entrecôte de Boeuf rôtie

Roast Prime Rib, Pomme Dauphine, Bruxelles Sprout & your choice of sauce:

-Roquefort cream sauce

-Peppercorn Demi-Glace

-Mushroom, tarragon, shallot sauce

### Poisson du jour

Fresh catch of the day

### Coquilles Saint-Jacques au Gratin

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

### Le Crabe

Baked local Jumbo Lump Crab cake & Beurre Blanc sauce

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### Crème Brûlée à la Vanille

Served with fresh berries

### Charlotte au Citron

Light lemon mousse, thin almond crust & fresh raspberry coulis

### Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts