

# ~ 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

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\$37

## Le Saumon

Grilled Scottish Salmon, sautéed spinach, crispy potatoes

Lemon & Capers butter sauce

or **Heart healthy sauce with Heirloom tomatoes**

## Suprême de Volaille Paillard

Sautéed Chicken breast, sautéed spinach

Vegetables medley & lemon capers parsley butter sauce

## Le Cochon

Roasted Pork Tenderloin\*

Apples chutney, crispy potatoes & Port wine Demi-Glace

## Filet & Crevettes

5oz Peppercorn Beef Tenderloin Au Poivre,

Seared Shrimp, orzo risotto & Champagne Saffron sauce

## Coquilles Saint-Jacques au Gratin

Pan seared Diver Sea Scallops

Baked with orzo risotto & seasonal vegetables

## Les Crevettes & Asperges

Wild Shrimps, orzo risotto & asparagus

Champagne Saffron sauce

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\$47

## Terre & Mer

5oz Peppercorn Beef Tenderloin\* Au Poivre,

degazed 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

## Le Veau

Prime Veal Scallopini, sautéed spinach

Vegetables medley

Mushroom, tarragon, shallot Demi-Glace

**Trio de Sorbets** - Passion Fruit, Raspberry & Lemon

**Cheesecake** - French style Cheesecake, berries & coulis

**Tiramisu** - Chef's Version of Tiramisu & Espresso Ice Cream

**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

**Charlotte au Citron** - Light lemon mousse, thin almond crust, pineapple & raspberry coulis

**Tarte Fine aux Pommes** - Thin puff pastry crust with caramelized sliced apples, vanilla Ice cream

**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