

~ Menu Déjeuner ~

3 Courses / \$22.5

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

Le Crabe

Baked local Jumbo Lump Crab cake & Beurre Blanc sauce

Coquilles Saint-Jacques et Crevettes au Gratin

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

Le Filet Mignon

5oz Beef Tenderloin*, crispy potatoes, sautéed spinach, vegetables medley & your choice of sauce:

Roquefort sauce / Peppercorn Demi-Glace / Shallots confit Port wine Demi-Glace

Les Crevettes & Asperges

Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce

Suprême de Volaille à la Forestière

Sautéed Chicken breast with vegetables medley & mushroom, tarragon, shallot sauce

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

Crème Brûlée à la Vanille

Vanilla Crème Brûlée

Charlotte au Citron

Light lemon mousse, thin almond crust, pineapple & raspberry coulis

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

Cheesecake

French style Cheesecake, Berries & coulis

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