

Entrees, Soupes et Salads

APPETIZERS, SOUPS & SALADS

*STEAK TARTARE AU COUTEAU

Hand-Cut Beef, Traditional Garnish, Grilled Baguette

RILLETTE DE SAUMON FUME

Smoked Salmon Rillettes, Potato Blinis

ESCARGOTS À LA BOURGUIGNONNE

Traditional Baked Escargots, Burgundy Garlic Butter

SOUFFLÉ AU FROMAGE DE CHÈVRE

Goat Cheese Soufflé, Heirloom Tomato Sauce

COEUR DE LAITUE À L'ÉCHALOTE ET ROQUEFORT

Heart of Boston Lettuce, Shallots, Roquefort Blue Cheese

SALT-CRUSTED ROASTED BEETROOT

Goat Cheese Cream, Truffle Vinaigrette

GRATINÉE À L'OIGNON

Baked Onion Soup, Gruyère Cheese Crust

CRÈME DE POTIRON

Creamy Pumpkin Soup

Plat d'Accompagnement

SIDE DISHES

CLASSIC MASHED POTATOES | GRATIN DAUPHINOIS

RATATOUILLE | RICE PILAF | HARICOTS VERTS

Sélection de Vins

WINE SELECTION

2022 Gérard Bertrand Château l'Hospitalet La Clape
White Blend, Languedoc-Roussillon, France \$95

2023 Ogier Châteauneuf-Du-Pape, Rhone Valley, France \$120

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

Les Plats Principaux

MAIN COURSES

*STEAK AU POIVRE

*Grilled Beef Sirloin Steak, Bordolaise Sauce,
Rotisserie Potatoes, Bacon-Wrapped Haricot Verts*

BLANQUETTE DE VEAU À L'ANCIENNE

Veal Stew In Creamy Sauce, Vegetables, Pilaf Rice

POULET FERMIER RÔTI AUX HERBES

Herb-Crusted Black Foot Free-Range Chicken au Jus

*COTELETTE D'AGNEAU GRILLEE

Grilled Lamb Chops, Black Olive Sauce Ratatouille, Fried Panisse

*GRILLED SALMON TOWNEDOS

Braised Beluga Lentils, Beurre Blanc

BOUILLABAISSE

Mediterranean Seafood Stew, Saffron Broth, Rouille Sauce

CRISPY PROVENCALE VEGETABLE TART

Balsamic Onion Compote

HOMARD THERMIDOR

Lobster Baked In Shell, Mushroom Cream Sauce

+Premium Selection \$45

Pâtisseries

DESSERT

ASSIETTE DE FROMAGES

Daily Selection of Fine Cheeses, Chutney, Grapes

MOUSSE AU CHOCOLAT

Café de Paris Chocolate Mousse

CRÈME BRÛLÉE À LA VANILLE

Vanilla Crème Brûlée

PROFITEROLES

Cream Puffs, Chocolate Sauce

PÊCHE MELBA

Poached Peaches, Vanilla Ice Cream, Toasted Almonds, Berry Sauce, Chantilly Cream

GLACES: Pistachio, Vanilla, Chocolate

SORBETS: Lemon, Raspberry