

## ***Dinner Menu B***

\$42 per person

### **Appetizer**

#### **La Salade Verte**

Mixed green salad, tomato & balsamic vinaigrette

#### **La Soupe de Poisson**

Rich fish soup served with crostini, rouille & gruyère cheese

#### **Les Moules Marinières**

Steamed mussels with garlic, shallots & parsley in white wine sauce

#### **Escargots Bourguignon en Persillade**

Baked snails in shell in a garlic & parsley butter, mixed greens

### **Entree**

#### **Risotto ai Funghi**

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil **(vegetarian)**

#### **Le Saumon Grillé**

Grilled Atlantic salmon served with fennel, red pepper & onion fricassée, cucumber & dill yogurt sauce

#### **Le Demi Poulet Rôti**

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

#### **Le Steak Frites**

Grilled hanger steak served with french fries & touch of mixed greens.  
Choice of sauces: shallot, bleu cheese, green peppercorn, porcini or mustard

### **Dessert**

#### **Assorted Desserts**

Warm Chocolate Soufflé, Crème Brulée, Chocolate Fondue,  
Assorted Flavors of Gelato & Sorbet, Fresh Fruit Salad, Fruit Flambés,  
Crêpes au Sucre, Crêpes au Nutella, Crêpes à la Confiture or Tarts

#### **American Coffee or Tea**

You may add hors d'oeuvres, cheese platters or cold cut platters for the first half hour of your event. Beverages may be on a consumption basis or a beverage package can be added. Packages vary & may include mixed drinks, wine, beer, soda & juice.

*Depending upon the size of the party, this menu may not be available during certain hours*