

Dinner Menu B

\$43 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

Poulpe à la Basquaise

Octopus, artichoke hearts, chorizo, roasted red peppers, cherry tomato & roasted garlic, simmered & served in a cast iron dish

Entree

Risotto ai Funghi

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

Le Saumon Grillé

Grilled Atlantic salmon served with sautéed brussel sprouts & lemon caper 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 sliced 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