

## Dinner Menu C

\$52 per person

### Appetizer

#### La Salade d'Endive

Endive, red apple, crushed pistachios, dried cranberry & toasted gorgonzola crostini, balsamic vinaigrette

#### Le Tartare de Thon aux Noisettes

Sushi grade tuna with hazelnuts, avocado, pineapple, baby greens, radish & sesame soy sauce

#### Poulpe à la Basquaise

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

#### La Terrine de Foie Gras à la Truffe Noire

Homemade foie gras terrine, served with fig & black truffle marmalade, port wine reduction & toasted points

### Entree

#### Risotto ai Funghi

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

#### Jaret de Porc 'Berkshire'

Slow cooked pork shank in a ginger orange sauce, topped with prunes & pearl onions, served with braised cabbage, lardons & butternut squash purée

#### Le Saumon Grillé

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

#### Le Steak Frites

Grilled hanger steak served sliced with french fries & 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, Tea, Cappuccino or Espresso**

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*