

Dinner Menu C

\$52 per person

Appetizer

La Salade d'Endive

Endive, apple, walnuts, raisins & crumble bleu cheese, balsamic vinaigrette

Le Thon "Façon Sashimi"

Flashed sushi grade tuna seasoned with soy, sesame, cilantro & avocado marinade, served with asian style crunchy vegetable salad

Les Sardines Grillées

Grilled marinated sardines with fresh herbs, served with mixed greens, lemon & olive oil

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

Filet Mignon de Chevreuil

Pan roasted venison tenderloin served with puréed fava beans, assorted baby vegetables & a port-peppercorn sauce

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 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, 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