

## Lunch Menu B

\$38 per person

### Appetizer

#### La Soupe à l'Oignon

French onion soup

#### L'Assiette Marocaine

Warm ratatouille, tapenade, hummus, merguez sausage & toasted pita bread

#### La Salade du Chef

Mixed greens with cucumber, hearts of palm, shaved carrot, red onions, tomato & avocado, xeres vinaigrette

### Entree

#### Les Moules à la Moutarde

Steamed mussels in a grained & dijon mustard sauce, touch of cream

#### Risotto ai Funghi

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

#### Le Saumon Grillé

Grilled Atlantic salmon served with provençale ratatouille & roasted pepper coulis

#### Le Demi Poulet Rôti

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

### 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, smoked salmon platters, 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*