

## Lunch Menu C

\$44 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

#### Les Moules Marinières

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

### Entree

#### Risotto ai Funghi

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

#### Rossini Burger

Topped with truffle foie gras & onion confit. French fries & salad

#### 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, 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*