

## *Lunch Menu C*

\$42 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 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 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, 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*