



FIRST COURSE

Soupe a L'Oignon

Traditional onion soup with apple cider, cream, gratinee with gruyere, emmenthal cheeses

Tarte a L'Oignon

Caramelized onions, goat cheese and bacon on a puff pastry (also available without bacon)

Assorted Wild Greens

Mustard seed vinaigrette

SECOND COURSE

Poulet "Coq Au Vin"

Chicken (breast or leg) braised with red wine, mushrooms, bacon, onions, haricots verts, rosemary honey carrots and buttered egg noodles

Beef Bourguignon

Braised tenderloin tips in a red wine sauce with carrots, celery, mushrooms, served with buttered egg noodles.

Trout Amandine

Topped with almonds and beurre blanc sauce, served with seasonal vegetables and au gratin potatoes

Tournedo

Beef tenderloin topped with bleu cheese crust in a port wine mushroom sauce, with seasonal vegetables and potatoes

THIRD COURSE

You may substitute one of our famous soufflés for an additional charge of \$5

Apple Tart

Topped with a caramel vanilla ice cream

Crepe Suzette

Crepes served with a hot sauce of caramelized sugar, orange juice and Grand Marnier

Join us the entire month of October for our "Salute to Julia Child"

Three Courses for \$35.00 per person

Parties of 6 or more 20% gratuity will be added