LOBSTER BISQUE EN CROÛTE

FOIE GRAS TERRINE
Fig preserve, toasted brioche

COQUILLES ST. JACQUES
Sea scallops, mushrooms, light cream sauce, cheese and garlic, parsley crust

SMOKED SALMON TERRINE
Salmon cured in cognac, finished with cream cheese and dill

SALADE LAITUE ET NOIX
Boston lettuce with pecans, blue cheese crumbles, and mustard seed vinaigrette

BEEF AND LOBSTER
Tournedos of beef, port wine truffle sauce, served with lobster thermidor, au gratin potatoes and fresh vegetables of the day

ROAST RIBEYE
Ribeye roasted to your preference, served with house vegetables, cheese and bacon stuffed twice baked potato

PAN-ROASTED TROUT
Topped with crab meat and béarnaise sauce, house vegetable and starch of the day

SOUFFLÉS
Grand Marnier, Chocolate, Raspberry

TARTE AUX POIRES À L’ANCIENNE
Old-fashioned French pear tart

MILLEFEUILLE ST. HONORÉ
er Layered puff pastry with St. Honoré cream

80. per person

CREAM OF CAULIFLOWER
Garnished with crab meat, finished with curry cream

SHRIMP ANDRÉ
Tomato concassée, champagne beurre blanc, and capers

TARTE À L’OIGNON
Caramelized onions, bacon bits, herb goat boursin cheeses

SALADE LAITUE ET NOIX
Boston lettuce with pecans, blue cheese crumbles, and mustard seed vinaigrette

DUCK À L’ORANGE
Braised red cabbage, sweet potato parsnip pie

TENDERLOIN FILET
Beef tenderloin topped with assorted wild mushrooms and port wine truffle sauce, served with au gratin potatoes and fresh vegetables of the day

PAN-ROASTED TROUT
Topped with crab meat and béarnaise sauce, house vegetable and starch of the day

SOUFFLÉS
Grand Marnier, Chocolate, Raspberry

CRÈME BRULÉE
Served with raspberries

CRÊPE SUZETTE
Crêpes served with a hot sauce of caramelized sugar, orange juice and Grand Marnier

APPLE TART
Served warm with caramel ice cream

Substitute a soufflé for an additional $5

70. per person