



**Menu • \$ 35.00**

**Appetizers • choice of:**

**Soupe de Legumes**  
*Vegetable Soup*

**Escargots a L'ail**  
*Burgundy Snails Baked in a White Wine Garlic Butter*

**Coquille Saint Jacques**  
*Scallops in a Mustard Cream Sauce*

**Les Moules Marinières**  
*P.E.I. Mussels, Red Onion, White Wine Cream Sauce*

**Salade de Fromage de Chèvre**  
*Warm Goat Cheese, Butter Lettuce and Vinaigrette*

**Saumon Fumé**  
*Smoked Salmon with Condiments*

**Crevettes aux Pâtes**  
*Shrimp Provencale Cooked with Angel Hair Pasta*

**Entrées • choice of:**

**Fletan aux Herbes**  
*Alaskan Halibut with Herbs de Provence, Wilted Spinach and Bacon Couscous Cake*

**Le Steak Frites**  
*NY Steak, Confit of Shallots, Bordelaise Sauce and Frites*

**Bouillabaisse**  
*Classic Provençal Seafood Stew in Lobster Broth with Rouille and Crostini*

**Le Boeuf Bourguignon**  
*Stewed Short Ribs in Red Wine with Mushroom, Onion, Bacon, Carrot and Celery*

**Coq au Vin**  
*Chicken Braised in Red Wine, Mushrooms and Buttered Egg Noodles*

**Confit de Canard**  
*Duck Leg Confit with Warm Lentils, Baby Beets and Frisée Salad*

**Desserts • choice of:**

**Crème Brulée au Grand Marnier**  
*with Grand Marnier*

**La Bombe au Chocolat**  
*Dark Chocolate Mousse and Marinated Cherries, Crème Brulée, Crispy Hazelnut Bottom*

**Tarte Tatin**  
*Apple Tarte Tatin, Crème Fraiche Ice Cream and Thyme Tuile*  
*or*  
*Cheese Plate: Assorted Cheese of France*

**Tarte au Citron**  
*Lemon Curd and Italian Meringue*

*Tax & Gratuity not included in Menu Price  
No Coupons - Special Offers or Split Dish*

