

Four course menu

\$ 37.00

With Wine pairing \$60.00

Hors-d'œuvres

Choice of

Salade Verte

House Salad

La soupe à l'oignon

Puréeed French onion soup

La Soupe du Jour

Soup of the day

Choice of

Coquilles Saint-Jacques à la Provençale et Crevettes grillées

Pan seared diver Scallop, over crispy Potatoes, Garlic and Parsley Butter and grilled Shrimp over Orzo Risotto,
Port Wine Sauce

Pour l'Amateur de Bœuf

*Twin Filets of Beef Tenderloin, one with Black Peppercorn and Cognac Sauce,

the other with Roquefort Port Wine Sauce

Mignon de Porc grillé, Compote de Pommes vertes, Sauce Porto

*Grilled Berkshire Pork Tenderloin, Green Apple Compote, Crispy Potatoes,
Dried Cherries Port wine sauce

Choice of

Crème brûlée à la Vanille

Le Yaca Version du Tiramisu

La Marquise au Chocolat 2010

Le Gâteau au Citron, Coulis de Framboises

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness

Discounts or Smart Card can not be used on price fix menu..