

# ~ Menu Déjeuner ~

First & Main Courses / \$16 ~ 3 Courses / \$19

## Salade Verte

House salad, grapes & Traditional Dijon vinaigrette

## Soupe à l'Oignon

Signature Mountain-Style French Onion Soup

## Soupe du Jour

Soup of the day

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## Napoléon de Légumes Grillés

Portabella mushroom, asparagus, spinach, zucchini, Heirloom tomato, fresh mozzarella & sherry vinaigrette

## La Crêpe au Crabe

French "crêpe" filled with Lump Crab meat, spinach, béchamel & Swiss cheese

## Salade Niçoise Moderne

Seared Rare Ahi Tuna, haricot vert, tomato, egg, Kalamata olive, lettuce, Anchovies & shallot red wine vinaigrette

## Le Saumon

Grilled Scottish Salmon, crispy potatoes & spinach

Shallot Beurre Blanc or **Heart healthy sauce with Heirloom tomatoes**

## Coquilles Saint-Jacques et Crevettes au Gratin

Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables

## Filet Mignon à l'Echalote

5oz Beef Tenderloin\*, crispy potatoes, sautéed spinach & Shallots confit Port wine demi-glace

## Steak Frites

8oz Ribeye, Béarnaise & French fries

## Classic Tartare de Boeuf

Classic hand cut Beef tartare\* & French fries

## Suprême de Volaille Paillard

Sautéed Chicken breast with vegetables medley & lemon capers parsley butter sauce

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## Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

## Crème Brûlée à la Vanille

Served with fresh berries

## Charlotte au Citron

Light lemon mousse, thin almond crust & fresh raspberry coulis

## Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

## Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

## Trio de Sorbets

Passion Fruit, Raspberry & Lemon

## Profiterole à la Vanille & Chocolat Ganache

Vanilla Ice Cream Profiterole & Chocolate Sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness