

~ Happy Mother's Day ~

4 Courses / \$50 excluding tax & gratuity

Includes a drink of your choice

Mimosa, Sunrise Mimosa, Bellinis, Bloody Mary, Kir Royal, Orange juice or Virgin Bloody Mary

Chocolate Croissant

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

Duo d'Oeufs Bénédicte

Beef Tenderloin* and Country Ham, sautéed spinach, crispy potatoes, poached eggs & Hollandaise sauce

Seafood Bénédicte

Crab meat and smoked salmon, sautéed spinach, crispy potatoes, poached eggs & Hollandaise sauce

Duo Gourmand

Twin 5oz Beef Tenderloin*, Peppercorn demi-glace & Roquefort cream sauce

Le Saumon

Grilled Scottish Salmon, sautéed spinach, crispy potatoes & seasonal vegetables
Lemon & Caper butter sauce OR Truffle vinaigrette OR Heart Healthy Sauce Vierge

Poisson du Jour

Please ask your Waiter for the choice of the day

Homard & Crabe

Grilled Maine Lobster tail, Jumbo Lump Crab Cake & Shallot Beurre Blanc

L'Entrecôte à l'échalote

Grilled Ribeye*, sautéed spinach, crispy potatoes, oyster mushroom & Shallots Port wine sauce

Le Carré d'Agneau

Roasted Rack of Lamb* au jus, Du Puy Lentils & Heirloom Tomatoes

Crème Brûlée à la Vanille

Served with fresh berries

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

Le Duo au Café

Chef's Version of Tiramisu & Coffee Ice Cream Profiterole

Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

Pêche Pochée

Poached white peach with Crème Anglaise & Raspberry Coulis

Soufflé a la Framboise

Raspberry Soufflé, must be ordered at the beginning of the meal, takes 25 minutes

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