

# Dinner Menu

## LES SOUPES & SALADES

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| <b>La Soupe a l' Oignon Gratinee</b><br><i>Traditional onion soup recipe</i>                          | 13.00 |
| <b>Leek and potato soup</b>                                                                           | 10.00 |
| <b>Salade Caesar</b><br><i>Romaine lettuce, homemade dressing<br/>croutons, anchovies</i>             | 15.00 |
| <b>Salade de Betteraves</b><br><i>Gold &amp; red beets, Hearts of palm,<br/>balsamic vinaigrette.</i> | 14.00 |
| <b>Heirloom tomato burrata salad</b><br><i>Fresh basil, heirloom tomato,<br/>balsamic dressing</i>    | 16.00 |
| <b>Petite Salade Verte</b><br><i>Butter leaf, house vinaigrette</i>                                   | 10.00 |

## LES HORS D'OEUVRES

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| <b>Assiette de fromages</b><br><i>4 cheeses, grape, apple,<br/>candied walnuts</i>                    | 20.00 |
| <b>Pate Maison</b><br><i>Our house pate, cornichons, olives,<br/>whole grain mustard</i>              | 18.00 |
| <b>Escargots a la Bourguignonne</b><br><i>Snails in garlic butter</i>                                 | 16.00 |
| <b>Foie gras</b><br><i>Seared, garnish and toast points</i>                                           | 38.00 |
| <b>Cuisses de Grenouille</b><br><i>Sauteed, served with a garlic<br/>butter sauce and tomato</i>      | 18.00 |
| <b>Fried calamari appetizer</b>                                                                       | 16.00 |
| <b>Assiette de poisson fumé</b><br><i>Smoked salmon, lightly smoked trout,<br/>toasts and garnish</i> | 16.00 |

## ENTRÉES

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| <b>Onglet (grilled hanger steak)</b><br><i>caramelized shallots served with a red wine<br/>demi glaze served with french fries</i>                      | 39.00 |
| <b>Porc tenderloin</b><br><i>Grilled, served with a mushroom Marsala<br/>wine sauce</i>                                                                 | 38.00 |
| <b>Filet en Croute</b><br><i>Baked Beef Tenderloin (8oz) in puff pastry<br/>with duxelle and demi glaze</i>                                             | 49.00 |
| <b>Moules Marinieres Frites</b><br><i>Steamed mussels in a garlic, shallots<br/>white wine and cream sauce</i>                                          | 29.00 |
| <b>Filet of Sole Milanaise</b><br><i>Lightly breaded with panko and parmesan<br/>filet of dover sole served with a lemon<br/>cream sauce and capers</i> | 32.00 |
| <b>Saumon dijonnaise</b><br><i>Grilled, served with a Dijon mustard<br/>and white wine sauce</i>                                                        | 34.00 |
| <b>Truite Amandine</b><br><i>Sauteed Red Trout Filet served with toasted<br/>Almond &amp; Lemon Butter</i>                                              | 29.00 |
| <b>Poulet cordon bleu</b><br><i>Baked chicken breast with ham &amp; swiss<br/>cheese lightly breaded in panko</i>                                       | 28.00 |
| <b>Boeuf Bourguignon</b><br><i>Slowly braised beef chunks in red wine with<br/>onion carrots and herbs</i>                                              | 42.00 |
| <b>Carre D'agneau</b><br><i>Roasted rack of lamb encrusted with<br/>herbes de provence, served with demi glaze</i>                                      | 46.00 |

## LES DESSERTS

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| <i>Small cheese plate<br/>chocolate mousse<br/>Creme Brûlée<br/>Caramelized apple crêpe with ice cream</i> |
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## BEVERAGES

*San Pellegrino, Coffee & Tea, Iced tea, Perrier,  
Espresso, Latte, Cappuccino, Organic teas*