



GRANDES FÊTES

Personalized Message Here

Appetizer Choice:

OEUF'S MAYONNAISE gf

-

CRISPY BRIE CHEESE

fig gelée, confit garlic, pain cuit

-

ESCARGOT

herb butter, bread crumbs

Second Course Choice:

SALAD DE LA MAISON gf

sunflower seeds, green goddess

-

ROASTED BEETS & CHÈVRE gf

goat cheese, pistachio nuts, balsamic

-

JULIA CHILD'S ONION SOUP

gruyère, baguette crouton

Entrée Choice:

ROASTED ORGANIC CHICKEN gf

pomme purée, roasted garlic jus

-

STEAK FRITES gf

bavette steak, maître d'hôtel butter

-

TROUT AMANDINE gf

toasted almonds, green beans, shallots

-

GOAT CHEESE RAVIOLI

golden tomato butter, lavender honey

-

FILET OF BEEF AU POIVRE

roasted mushrooms, cognac

\$20 supplement

Dessert Choice:

PROFITEROLES AU CHOCOLAT

toasted almonds, valrhona chocolate

-

CRÈME BRÛLÉE gf

fresh berries

-

SEASONAL HOUSE MADE ICE CREAM

\$75 PER PERSON

+beverages, tax & gratuity



