



STARTERS

Tomato Basil Bisque \$4.95

French Onion Soupe \$5.95

Small Caesar Salad \$4.95

Small Mixed Greens \$3.95

Crevettes à la Dijonaise \$9.95

Shrimps, spinach & mushrooms in Dijon sauce

Charcuterie Board \$12.95

Brie, pâté & Prosciutto with cornichon & mustard

Crab Cakes \$11.95

In Hollandaise

Escargots \$7.95

Choux de Bruxelles \$7.95

Crispy Brussels sprouts, bleu cheese, bacon & reduction

Baked Brie en Croute \$8.95

In raspberry coulis

Fried Calamari \$8.95

with marinara sauce

Moules Marinières \$10.95

Mussels in white wine cream

Foie Gras de Canard au Torchon \$12.95

With confiture and brioche toasts

Burrata Mozzarella & Heirloom Tomato \$9.95

In truffle oil & balsamic reduction

Les Apéritifs

Sparkling Wine \$7.00

Rose Cremant Brut \$10.00

Pineau des Charantes \$ 9.00

Kir, \$ 8.50

Kir Royale \$ 8.50

Mojito Royale \$ 8.50

Mimosa \$ 6.50

Sangria \$ 6.50

Porto \$ 8.00

MAIN COURSE

Paella \$19.95

Mussels, shrimps, calamari, sausage & chicken in saffron rice

Cassoulet \$19.95

Duck confit, pork and sausage in white beans casserole

Oso Bucco \$24.95

Braised veal shank with mashed potatoes & broccoli

Pork Chop \$18.95

In cranberry red wine sauce with mashed potatoes, broccolini & baby carrots

Lapin a la Moutarde \$19.95

Rabbit in mustard stew with French fries & broccoli

Canard a l'Orange \$19.95

Roasted duck in orange sauce with brown rice and julienne vegetables

Magret de Canard \$18.95

Duck breast in cranberry sauce with brown rice and julienne vegetables

Coq au Vin \$14.95

Burgundy chicken stew with gratin dauphinois & vegetables

Côtes d'Agneau \$24.95

Grilled lamb chops in Bordelaise sauce with gratin dauphinois & julienne veggies

Lamb Loin \$18.95

In cranberry red wine sauce with mashed potatoes, broccolini & baby carrots

Filet Mignon \$23.95

With mashed potatoes & vegetables

Entrecôte Frites \$22.95

Rib eye steak with fries & vegetables

Steak Frites \$21.95

Grilled New York Steak with fries & vegetables

Boeuf Bourguignon \$14.95

Burgundy beef stew with gratin dauphinois & vegetables

Fettuccini Primavera \$13.95

Fettuccini in garlic white wine sauce with assorted vegetables

Fettuccini aux Fruits de Mer \$23.95

Shrimps, lobster, scallops, fish, calamari & mussels in tomato sauce

Homard \$28.95

Broiled lobster tail in chardonnay beurre blanc over vegetable risotto

Bouillabaisse \$23.95

Mussels, lobster, fish, scallops, calamari & shrimp in lobster broth

Salmon Sauce Dill \$15.95

Grilled salmon filet in creamy dill sauce, brown rice & vegetables

Monkfish a la Nage \$19.95

In lobster broth with mussels, fennel, cherry tomatoes & baby carrots

Sea Bass \$17.95

In lobster dill sauce served over saffron rice

VALENTINE'S DAY PRIX FIX MENUS

COUPLES MENU

Glass of Champagne or Sparkling Cider

Escargot

Or

Caprese

Or

Choux de Bruxelles

Coq au Vin

Or

Boeuf Bourguignon

Or

Salmon Sauce Dill

Valentine's Dessert

Coffee or Hot Tea

\$31.95 per person, tax and gratuity not included

AMOUREUX MENU

Glass of Champagne or Sparkling Cider

Burrata & Heirloom Tomatoes

Or

Baked Brie

Or

Crevettes à la Dijonaise

Glass of House Red or White

Lamb Loin

Or

Sea Bass

Or

Magret de Canard

Valentine's Dessert

Coffee or Hot Tea

\$42.95 per person, tax & gratuity not included

