



## 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

**Raclette** \$8.95

With roasted potatoes, mixed greens, ham & prosciutto

**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

**Lapin a la Moutarde** \$24.95

Rabbit in mustard stew with French fries & broccoli

**Osso Bucco** \$24.95

Braised veal shank with mashed potatoes & broccoli

**Braised Lamb Shank** \$25.95

With mashed potatoes, broccolini & baby carrots

**Côtes d'Agneau** \$24.95

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

**Lamb Loin** \$18.95

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

**Magret de Canard** \$19.95

Duck breast in cranberry sauce with brown rice and julienne vegetables

**Canard a l'Orange** \$21.95

Roasted duck in orange sauce with brown rice and julienne vegetables

**Coq au Vin** \$14.95

Burgundy chicken stew with gratin dauphinois & vegetables

**Boeuf Bourguignon** \$14.95

Burgundy beef stew with gratin dauphinois & vegetables

**Filet Mignon** \$23.95

With peppercorn sauce 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

**Fettuccini Primavera** \$14.95

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 lemon beurre blanc over vegetable risotto

**Bouillabaisse** \$23.95

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

**Moules Marinières** \$17.95

Mussels in white wine cream served with fries

**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 with brown rice and julienne vegetables

## VALENTINE'S DAY PRIX FIXE MENUS

### DIJON MENU

Glass of Champagne/Sparkling Cider

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Escargot

Or

Raclette

Or

Choux de Bruxelles

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Coq au Vin

Or

Boeuf Bourguignon

Or

Salmon Sauce Dill

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Valentine's Dessert

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Coffee or Hot Tea

\$31.95 per person, tax and gratuity not included

### AMOUREUX MENU

Glass of Champagne/Sparkling Cider

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Burrata & Heirloom Tomatoes

Or

Raclette

Or

Crevettes à la Dijonaise

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Glass of House Red or White

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Lamb Loin

Or

Sea Bass

Or

Magret de Canard

\*\*\*\*

Valentine's Dessert

\*\*\*\*

Coffee or Hot Tea

\$44.95 per person, tax & gratuity not included

