



**Restaurant Weeks January 11 – February 4, 2017**

**Appetizers**

***Soup du Jour***

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***Fish Chowder***

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***Escargots a la Bourguignonne***

Snails broiled in a traditional Garlic Butter and Parsley and topped with Brie Cheese

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***Salade de Maison***

Mixed Greens, cherry tomatoes and Croutons tossed with House Dressing

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***Salade Chaud de Foie de Poulet***

Warm Chicken Liver Salad - Mixed Greens, orange fillets and strawberries and toasted walnuts accompanied by a Sherry Vinaigrette

**Les Entrees**

***Sébaste aux bananes et aux amandes et sauce au beurre citronné***

Rockfish with bananas and almonds and Lemon Butter sauce

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***Bouchee à la Reine***

Classic Vol au Vents filled with chicken and Mushrooms in a rich and creamy Béchamel sauce

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***Steak Frites***

Grilled Hanger Steak with your choice of sauce - Au Poivre or Béarnaise

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***Poulet Roti***

Pan Roasted 1/2 Chicken with Provençal Herbes topped with a fragrant Gravy

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***Moules Frites Marinière***

Fresh P.E.I. Mussels served with French Fries White Wine, Shallot and Garlic

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***Crêpes aux fruits de Mer***

Crepe filled with Shrimp, Scallop and Lobster accompanied by a Lobster Sauce

**Les Desserts**

***Crêpe Griottes***

Crêpe with Brandied Cherries served with Vanilla Ice Cream

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***Crêpe Suzette***

Crêpe with an Orange and Grand Marnier sauce served with Vanilla Ice Cream

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***Fondant Chocolat Gateau***

Molten Chocolate Cake with Ice Cream Ice cream or Sorbet

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***Three Courses for \$42.00 per person***

(not inclusive of Gratuities or Beverages)