

## Appetizers

- ❖ *Escargot de Bourgogne aux Croutons* \$14.50
- ❖ *Soup a l' Oignon Gratinee* \$ 9.50
- ❖ *Potato Goat Cheese Tart draped with Smoked Salmon* \$14.50
- ❖ *Mussels with Cream & Shallots* \$14.50
- ❖ *Portobello Mushroom & Leeks Millefeuille with Poached Egg* \$14.50
- ❖ *Roasted Duck Breast served with Roasted Pear & Walnut Salad* \$14.50
- ❖ *Caesar Salad, Eggplant Croutons & Roasted Red Onions* \$10.50
- ❖ *Assorted Greens, Roasted Red Beets, Focaccia brie cheese crouton & asparagus* \$10.50

**"There is no love sincerer than the love of food."  
George Bernard Shaw**

*Cuisine de Bistro*  
*February & March 2010*

*Entrees*

- ❖ *Cassoulet Toulousain* \$29.50
- ❖ *Roasted Half Duckling with Orange & Cranberry Sauce* \$29.00
- ❖ *Roasted New Zealand Rack of Lamb, Au Jus* \$29.95
- ❖ *Filet Mignon au Poivre & Brandy Sauce, Served with French Fries* \$29.95
- ❖ *Roasted Pork Tenderloin, Figs & Apples Sauce* \$26.00
- ❖ *Sauteed Calf's Liver, Onion Compote, Raspberry Vinegar Sauce* \$26.00
- ❖ *Fillet of Salmon, over a bed of Lentils, Dijon Mustard Sauce* \$28.00
- ❖ *Fillet of Sole, served with Shrimp & Scallop in Garlic Butter Sauce* \$28.00
- ❖ *Tournedos of Lotte, wrapped in Bacon, Horseradish Tarragon Sauce* \$28.00

*For parties of six or more, a 20% gratuity will be added.*

*A \$6.00 charge will be added for main course sharing.*

*As a courtesy to other guests, please set mobile device to vibrate mode.*

## Desserts

- ❖ *Profiteroles with Vanilla Ice Cream & Chocolate Sauce* \$9.00
- ❖ *Creme Brulee* \$9.00
- ❖ *Rice Pudding & White Chocolate Bavarois, Peach Coulis* \$9.00
- ❖ *Apple Tart with Vanilla Ice Cream* \$9.00

## Coffee

- ❖ *Cappuccino, regular or decaf* \$4.00
- ❖ *Mochaccino, regular or decaf* \$4.00
- ❖ *Espresso, regular or decaf* \$3.00
- ❖ *Cafe, regular or decaf* \$2.25
- ❖ *Assorted herbal teas* \$2.25