

Appetizers

- ❖ *Escargot de Bourgogne aux Croutons* \$14.50
- ❖ *Potato Goat Cheese Tart draped with Smoked Salmon* \$14.50
- ❖ *Mussels in White Wine, Garlic, Cream & Herbs Sauce* \$14.50
- ❖ *Sauteed Shrimp & Scallops served over Warm White Beans* \$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
August & September 2010

Entrees

- ❖ *Roasted Half Duckling with Orange & Cranberry Sauce* \$29.00
- ❖ *New Zealand Rack of Lamb, Roasted Au Jus* \$29.95
- ❖ *Fillet Mignon aux Poivre, Brandy Cream Sauce, served with French fries* \$29.95
- ❖ *Roasted Pork Tenderloin, Figs & Apple Sauce* \$26.00
- ❖ *Fillet of Salmon, Horseradish Crust Bordelaise Sauce* \$28.00
- ❖ *Gratin of Lotte, Shrimp & Scallops, Light Cream Sauce* \$28.00
- ❖ *Trout Fillet filled with Mushroom Duxelle, Butternut Squash 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