



A Night in France

Prix Fixe:

Starter

FRENCH ONION SOUP

Or

PAILLASSONS DE COURGETTES

Zucchini, Onion, Herb, Fritter Cake & Crème Fraiche

Or

NIÇOISE SALAD

Spring Mix, Eggs, Radish, Green Beans, Cucumber, Tomato & Dijon Vinaigrette

Or

SMOKED TROUT & BACON DEVILED EGGS

Entrée Selections

COQ AU VIN

*Airline Chicken Breast, Simmered in a Red Wine Chicken Broth Reduction,
with Mushroom, White Bean, Carrots & Potato*

Or

BEEF BOURGUIGNON

*Simmered Beef Ribeye, Mushroom, Carrot, Leeks,
Pearl Onion & Red Wine Beef Broth*

Or

FRENCH SEAFOOD BOUILLABAISSÉ

Shrimp, Scallops, Crab, Calamari, Simmered in a Saffron, Seafood Broth

Finale

CHOCOLATE MOUSSE CROISSANT

\$60 ++

A La Carte Options

CHICKEN PROVENCAL 30

Sautéed Chicken, French Olives, Tomato, Spinach, Capers & White Wine Herb Butter Sauce

FRENCH ONION CHICKEN FLATBREAD 18

*Caramelized Onion, Gruyere Cheese, Pork Lardons,
Oven Roasted Tomato, Roasted Garlic & Grilled Chicken*

DUCK PATE 22

Crostini, Pickled Onion, Green Mustard & Olives

ROSEMARY DIJON GRILLED LAMP CHOPS 38

With Cabernet Demi & Herb Breadcrumbs