

Luncheon Menu
Menu 3 courses



LE VELOUTÉ

Warm mushroom soup, truffle & parmesan shaving

LA BETTERAVE

Arugula & Beet salad, candied walnuts,
Aged goat cheese crumble, Dijonnaise dressing

LA TERRINE

Chicken liver mousse, onion marmalade & cornichons



LES MOULES

P.E.I. mussels in Marinière sauce & homemade pommes frites

LE CANARD

Duck breast, over parsnips purée, plum sauce
Beet root in honey-Balsamic

LE RISOTTO

Creamy "al dente" risotto, Lemon & Sage,
Mascarpone & Parmesan cream

LA LOTTE

Pan-seared Monkfish wrapped in Turkey bacon,
White & green asparagus, Fennel-Trout eggs-Miso Sauce



Floating Island **OR** Trio of mini Dessert **OR** Chocolate Mousse

\$55 per person