

Luncheon Menu
Menu 3 courses



LE VELOUTÉ

Warm asparagus cream, fresh basil & fried prosciutto

LA BETTERAVE

Beet cubes salad, toasted almonds, Orange segments,
Aged goat cheese crumble, Boston micro greens , Dijonnaise dressing

LA TERRINE

Chicken liver mousse, onion marmalade & cornichons



LES MOULES

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

L'ENTRECÔTE

Pan seared Ribeye, hand cut French fries,
Green salad & green peppercorn sauce

LE RISOTTO

Creamy "al dente" saffron risotto, sun dried tomatoes.
English green pea & 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

\$58 per person