

Luncheon Menu
Menu 3 courses



LE VELOUTÉ

Warm corn 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

LE BOURGUIGNON

Braised beef shoulder in red wine, pearl onion,
spring carrots over pomme purée

LE RISOTTO

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

LE CABILLAUD

Pan-seared codfish fillet, quinoa, feta cheese, toasted almonds,
Pomegranate & foamy spinach Béchamel



Floating Island **OR** Chocolate mousse

\$56.50 per person