

Restaurant Week

M E N U

Appetizer:

Bisque de Homard (Creamy Lobster Bisque)

Ragoût de Fruits de Mer (Seafood stew with bay scallops, shrimp & calamari in a light tomato white wine broth)

Huîtres Chaudes Gratinées aux Épinards (Baked oysters, lump crab, cream, spinach & Pernod)

Terrine de Foies de Volaille et Porc (Pork & chicken liver mousse, truffles baguette)

Entrée:

Salmon wellington en Croûte (Atlantic Salmon in puff pastry with crab meat, spinach & beurre blanc)

Cabillaud en Papillote (Fresh cod fish baked in parchment paper with dill, parsley, lemon & cherry tomatoes)

Onglet de bœuf au poivre (Hanger steak with pepper brandy sauce & potato gratin)

Escalope de Veau Normande (Veal with apple & calvados)

Escalopes de Poulet au Citron (Breast of chicken with capers & lemon butter sauce)

Dessert Duet:

Fruit tart & chocolate mousse