

Restaurant Week Feb 3-Feb 10

PRIX FIXE MENU

3 Courses \$ 29.95 OR

2 Courses \$ 25.50

(please choose one of each course)

Starters

Soupe du jour

Soup of the day

Salade de saison vinaigrette

Spring Mix Garden Salad, Vinaigrette Dressing

Crêpe Camembert

Camembert Crêpe, Cheese sauce

Coquille fuit de mer

Coquille St.Jacque (shrimp, scallops & crabmeat with lobster sauce) in scallop shell

Entrées

Coq au vin

Braised chicken with mushrooms and bacon in red wine sauce

Veal Cordon Bleu

Scaloppini of veal topped with ham and cheese, Madeira sauce

Moule Tagliatelle

Mussels in white wine garlic tomato sauce over homemade linguini

Filet de poisson Beurre blanc

Fresh fish of the day with white wine butter sauce

Desserts

Crêpe aux pommes

Warm apple Crêpe with apple brandy sauce

Crème Caramel

Caramel custard with fresh berries

Profiterolles

Cream puff with vanilla ice cream and hot chocolate sauce

Soufflé Grand Marnier/Chocolate Sauce add \$5.95