

LUNCH PRIX FIXE

\$25

APPETIZERS

SOUPE DU JOUR

SALADE LANDAISE

- smoked duck breast, frisée, shiitake, garlic croutons, balsamic vinaigrette •

CASSOLETTE D'ESCARGOTS

- chopped garlic, parsley, Vermont butter, croutons •

GOAT CHEESE TATIN

- herbed goat cheese, caramelized onions •

ENTRÉES

ROASTED FREE RANGE CHICKEN

- Yukon gold mashed potatoes, seasonal vegetables, natural jus •

GRILLED STRIPED BASS

- medley of rice, vegetables, ginger vinaigrette •

(ADD \$4)

CHOUROUTE GARNIE

- assorted sausages, smoked pork chop, double smoked bacon, riesling-braised sauerkraut, Yukon potatoes, dijon mustard •

STEAK FRITES

- black angus hanger steak, fries, beurre maitre d'hotel •

FETTUCCINE SAN REMO

- fresh tomato, basil pesto, buffalo mozzarella •

DESSERTS

WARM FLOURLESS CHOCOLATE GÂTEAU

- fresh berries, pistachio ice cream •

CRÈME BRULÉE

- Tahitian vanilla bean •

THIN CARAMELIZED APPLE TART

- vanilla ice cream •

(ADD \$5)

SELECTION OF HOMEMADE ICE CREAM AND SORBET

- peanut butter, vanilla, pistachio, caramel, raspberry, mango, passion fruit •

(PLEASE CHOOSE TWO)

ASSIETTE DE FROMAGES

- raisin-walnut crostinis, walnuts, grapes •

MORBIER-CAMEMBERT-ROQUEFORT

EXECUTIVE CHEF: PHILIPPE ROUSSEL