



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Cannelloni Aux Deux Saumons

*Tartar of wild salmon with shallot, V.O oil,
and lemon wrapped in smoked salmon*

Salade D'Endives

*Belgian endives, Bleu d'Auvergne, beets, pear and
pecans served with light bleu tarragon vinaigrette.*

Soupe de Champignons Sauvages

Cream of Wild Mushroom soup with a drizzle of truffle oil

SECOND COURSE

(choose one item)

Entrecote aux Poivres

Grilled rib eye served with a black pepper sauce.

St Jacques Provençal

*Pan seared Diver jumbo sea scallop served with butter
parsley, garlic and diced tomato.*

Sea Bass Au Citron Vert et Thym

Pan seared White Sea Bass with Lime and Thyme sauce.

THIRD COURSE

Nougat Glace

*Homemade ice cream with Confit fruit, nougatine, and a touch of Grand Marnier
served with a raspberry coulis.*



Beverage, tax and gratuity not included.