

## ~ Appetizers ~

<i>Vegetable Terrine</i> Tomato Coulis	\$5.50
<i>Escargots à la bourguignonne</i> Burgundy snails in garlic butter	\$7.00
<i>Soupe à l'oignon gratinée</i> Baked onion soup	\$7.00
<i>Les moules marinières</i> Steamed mussels, white wine and tomato cream sauce	\$8.50
<i>Assiette de Fromages</i> Assorted cheeses plate	\$9.50
<i>Brie en croûte</i> Baked Brie in puff pastry with apricot jam and garlic butter	\$8.50
<i>Tarte aux champignons</i> Mushroom tart	\$7.50

## ~ Salads ~

<i>Romaine Heart &amp; Roquefort</i> Walnuts, walnut oil, and carrots	\$8.00
<i>Salade d'épinards</i> Baby spinach, goat cheese, caramelized walnuts, oranges, Red onion, and honey mustard dressing	\$9.00

## ~ Entrees ~

<i>Linguini, Shrimp, Scallop &amp; Mussels</i> Linguini with seafood, red peppers, green onions, olive oil and garlic	\$16.00
<i>Olive Saumon</i> Salmon, calamata olives, wilted spinach, beurre blanc	\$18.00
<i>Sautéed Poulet</i> Boneless chicken breast, raspberry vinegar, veal stock and middle eastern couscous	\$16.00
<i>New Zealand Lamb Chops</i> Ratatouille and Dauphine potatoes	\$19.00
<i>Sesame Tuna</i> O'brien potatoes and wasabi sauce	\$17.00
<i>Duck Confit</i> Braised brussel sprout and Dauphine potatoes	\$19.00
<i>Moules Marinières</i> Steamed mussels in tomato cream sauce and pommes frites	\$18.00
<i>Entrecôte Grillée</i> Grilled Black Angus New York strip with shallot red wine butter and pommes frites	\$18.00