



Summer Supper Menu

4:00 pm - 6:00 pm

One Course
\$13

Two Courses
\$16

Three Courses
\$19

Starters

(choose one)

Soup of the day

House Salad

César Salad

Main Courses

(choose one)

Risotto de Champignons Sauvage

Wild mushroom risotto

Flétan Bercy

Poached halibut, wilted Bloomsdale spinach, white wine, shallot velouté

Poulet Provençal

*Marinated and grilled breast of chicken, sautéed, ratatouille,
Niçoise and Picholine olive tapenade*

Brochettes

Grilled marinated steak and vegetables, petite salad, pistou

Crêpes avec le Confit de Canard et Sauce de Cerise

*Duck leg braised and shredded, mushrooms and julienne vegetables
rolled in crêpes and finished with brandied cherry sauce*

Desserts

(choose one)

Les Sablés

Assortment of French cookies

Gelato or Sorbet

Corkage \$13

18% gratuity and one check for parties of 7 or more

Sous Chef
Derrick Sand

Chef Partner
Shane McMahon

Pastry Chef
Sandra France

*08-11-10