



Winter Supper Menu

4:00 to 6:00 p.m.

"La Pause Gourmande"

There is a quiet but definite pause that occurs anytime from 4:00 until 6:00 p.m. in France when the streets will fill with children returning from school, and the older men will head for the park to play petanque. La Pause Gourmande is a very quick and informal food time to gather and take a pause at the end of the day to have a light meal before going home to prepare the dinner. Our supper menu has been created around this concept. The offering of a one, two or three course allows our guests to use it as a light meal break, or the "three course" as an early dinner. Bon appétit!

One Course
\$13

Two Courses
\$16

Three Courses
\$19

Starters

Soup of the day

House Salad

César Salad

Main Courses

Risotto de Champignons Sauvage

Wild mushroom risotto

Truite Rouge Almondine

Marinated red trout sautéed with toasted almonds served with French green beans

Poulet Bergère

*Marinated chicken breast sautéed with wild mushrooms,
Madeira flambé, shoestring potatoes*

Basse Côte de Bœuf

Boneless beef short ribs braised in white wine, potato gratin, demi-glace

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

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

*01-27-10