BISTRO-LOUNGE-BAR

APERITIF

Restaurant week menu \$35

Choice of appetizers

Soup of the Day

Charred Cauliflower

With spicy chipotle and teriyaki glaze, salt peanuts

Grilled Baby Lamb Chops

With zucchini pancakes, mint yogurt sauce Add \$7

Escargot Bourguignon

With garlic herb butter

Mixed Greens Salad

Roasted pear, Roquefort cheese, candied walnuts, wild honey vinaigrette

Choice of entrees

Steak au Poivre

With potato au gratin, sautéed spinach, cognac pepper corn sauce Add \$10

Pappardelle Beef Bourguignon

Butted pappardelle pasta with beef stew red wine au jus

Blackened Filet of Sole

Basmati rice, charred Brussels sprouts, shrimp creole sauce

Poulet Jambon

Chicken breast stuffed with caramelized onions, gruyere cheese and prosciutto, Served with mashed potatoes, red wine au jus

Moules Frites

Mussel's sautéed in a garlic parsley white wine or tomato basil sauce Served with fries

Choice of Dessert

Sauternes wine poached pear or chocolate almond Éclair