

Taste of France

FRENCH ONION SOUP | \$8

A classic French dish with caramelized onions in a savory beef broth, topped with croutons and gratinated with cheese, served with garlic toast

ARTISAN CHEESE BOARD | \$16

A selection of artisan cheeses with crackers, and fig preserve

DUCK CONFIT AND LENTIL SALAD | \$20

Green lentils with baby arugula leaves tossed with a whole grain Dijon honey vinaigrette, marinated tomatoes, carrots, and mandarins, topped with confit of duck

CROQUE MONSIEUR | \$18

Grilled ham & gruyere cheese on sourdough bread, topped with grated parmesan and Mornay sauce

With choice of fries, house greens, or daily soup

Sub: Caesar salad \$2 | yam fries \$2 | onion rings \$2

BEEF & BRIE BURGER | \$20

Ground chuck burger patty topped with French brie cheese, caramelized onions, arugula, and a smoked tomato relish on a toasted baguette

With choice of fries, house greens, or daily soup

Sub: Caesar salad \$2 | yam fries \$2 | onion rings \$2

CHICKEN SUPREME COQ AU VIN | \$28

Pan-seared chicken breast, served with a rich red wine sauce, pearl onions, mushrooms, and roasted grapes. Served with daily fresh vegetables and a choice of starch

SEAFOOD CREPES ST. JAQUES | \$32

A seafood blend of shrimp, scallops, and fish, wrapped in crepes and topped with a mornay sauce. Served with daily fresh vegetables and a choice of starch

BLANKET DE VEAU | \$36

Our take on the classic French veal stew with a sous vide 10oz veal chop served with a mushroom cream sauce
Served with daily fresh vegetables and a choice of starch

FEATURE DESSERT: CREPES SUZETTE | \$8

Folded crepes topped with orange segments and a Grand Marnier syrup with vanilla ice cream

