

October Table d'hôte "A Taste of France"

\$79

Start

Salad Nicoise

Artisan lettuce with tuna, tomato, capers, artichokes and boiled potato tossed in olive oil and balsamic vinegar

French Onion Soup Lyon Style

Caramelized sweet onions simmered in vegetable stock, deglazed with port and burgundy wine, topped with herb baguette croutons and baked with gruyere cheese

Moules à la Crème Normandy

Fresh mussels poached in butter, shallots, onion, apple cider and cream finished with salt, pepper and parsley, foccacia herb toast

Pâté de Campagne

Veal, pork tenderloin, fresh herbs, mushrooms, onions and garlic marinated in fortified wine then slow cooked, served cold with cumberland sauce and herb baguette

Features

Beef Châteaubriand

A French favorite, center cut prime tenderloin roasted to your desire, thinly sliced and served with roasted potatoes, a bouquetiere of vegetables, Chateau and Bernaise sauce

Supreme of Free Range Chicken Chanterelle

8 ounce free range chicken breast pan seared with fresh chanterelle mushrooms white wine reduction, choice of roasted or mash potatoes and vegetables of the day

Roast Lamb Rack de Provence

Alberta raised lamb marinated in herbs de Provence cooked to your preference served with a red wine lamb herb sauce and vegetables of the day

Dover Sole Meunière

Dover sole pan fried and with a browned butter and herb sauce with crisp white wine served with rice pilaf and vegetables of the day

Finish

Tart Normandy

Caramelized sliced apples on a pastry crust with Calvados flavored caramel and vanilla bean ice cream

Mousse au Citron

Heavy cream infused with the juice of fresh Meyer lemons and raspberry coulis

Crème Brûlée

A french mainstay, slow baked custard with a crunchy caramel crust. Check with your server for this weeks flavor

Crêpes Suzette

Thin crepes in a caramelized orange sauce with Grand Marnier and whipped cream

Executive Chef-Peter Horlacher