



Happy New Year

Wild Portabello Mushroom Bisque

Escargots Bourguignon

Snails in garlic butter

Sweet Goat in a Nest

Baked goat cheese, honey, walnut wrapped in filo dough served over an orange balsamic vinaigrette, greens

Caesar Salad

Lobster Thermidore

Stuffed with shrimp, scallops & crabmeat in a Mornay sauce

Le Canard au Cassis

Crispy duck with a black current sauce

Tounedos Marchand de Vin

Seared filet mignon with a mushroom, shallot, red Bordeaux demi-glace sauce

Venaison Grand Veneur

Scallopini with red currant game sauce

Strawberries au Poivre

Fresh strawberries carmelized a hint of black pepper flambeed with Grand Marnier, served over ice cream

Chocolate Profiterole

Pastry puff with vanilla ice-cream served with a rum chocolate sauce

Frozen Key Lime Souffle

Served with fresh mango, kiwi, pineapple coulis

Coffee or Tea

Prix Fixe \$85

Le Grenier