



Happy New Year

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

Pan Seared Foie Gras

*Caramelized grapes and apples
Chambord duck jus \$15 extra*

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***Caesar Salad***

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Lobster Normande

With apples, flambéed with Calvados, finished with cream

Le Tournedos Oscar

Filet mignon topped with crabmeat & asparagus with Béarnaise sauce

La Caille aux "Folles"

Stuffed quail with duck, veal, pork, finished with a Cognac Portobello demi-glace

Scallops à la Russe

Sautéed with shallots, flambéed with Vodka, finished with Red Caviar and cream

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***Strawberries au Poivre***

*Fresh strawberries caramelized with a hint of black pepper flambéed with Grand Marnier, served over ice cream*

***Chocolate Profiterole***

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

***Bananas Flambéed Pound Cake***

*Served with iced cream*

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Coffee or Tea

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***Prix Fixe \$85***

*Le Grenier*