

EVENING MENU



APPETIZERS

DUCK WINGS (6 OR 12)	14\$ 28\$
<i>Tao sauce</i>	
SAUTÉED SHRIMPS	15\$
<i>Garlic and lightly spiced lemon</i>	
SHRIMP COCKTAIL	16\$
<i>Homemade cocktail sauce, grilled lemon</i>	
BUFFALO MOZZARELLA PESTO COULIS, ANCESTRAL VINAIGRETTE	17\$
<i>Pesto coulis, ancestral vinaigrette</i>	
SALMON GRAVLAX	17\$
<i>Blinis with full-flavored mascarpone</i>	
ESCARGOTS WITH PUFF PASTRY	18\$
<i>Sun-dried tomato sauce, Gruyère and Parmesan, served with puff pastry</i>	
BEEF CARPACCIO	19\$
<i>Fig vinaigrette, marinated mushrooms, pine nuts, and parmesan shavings</i>	
PAN-SEARED FOIE GRAS WITH CALVADOS	24\$
<i>Brioche bread, caramelized apples</i>	
PAN-SEARED SCALLOPS PROVENÇAL	24\$
GIANT SHRIMP DELIGHT	50\$
<i>3 giant shrimps, homemade cocktail sauce, grilled lemon</i>	

MAIN COURSES

CORNISH HEN	35\$
<i>Wild mushroom sauce, sweet potato aligot, seasonal vegetables</i>	
FISH OF THE DAY	MARKET PRICE
LUNETTE TRUFFLE PASTA	36\$
<i>Sage sauce, duck confit, wild mushrooms, mascarpone, green onions, and sweet corn</i>	
FILET MIGNON (8 OZ)	57\$
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VEAL CHOP	60\$
<i>Sage sauce, sweet potato aligot, seasonal vegetables</i>	
CHÂTEAU MIGNON (8 OZ) WITH TRUFFLE AROMA	82\$
<i>Served on a grilled Portobello mushroom, garnished with a slice of pan-seared foie gras, with cognac sauce, dauphinoise potatoes, and seasonal vegetables</i>	

EXTRAS

EXTRA SAUCE	\$4
<i>Choice of sauce: Wild mushroom sauce, sage sauce, cognac sauce, red wine sauce</i>	
SAUTÉED MUSHROOMS WITH COGNAC	12\$
EXTRA GIANT SHRIMP	17\$

DESSERTS

À LA MODE	5\$
VANILLA ICE CREAM WITH MIXED BERRIES	8\$
RASPBERRY SORBET	10\$
CRÈME BRÛLÉE OF THE DAY	12\$
BUMBLEBERRY CHEESECAKE	13\$
CARROT CAKE	13\$
CHOCOLATE FONDANT	13\$
<i>Mixed berry compote, salted caramel</i>	
LEMON TART	13\$

TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.