

Saturday and Sunday Brunch

Prix-Fixe

3 courses

Soupe du Jour

Tossed Salad

Pate de Canard

≈

Grilled Salmon

with Herb Beurre Blanc

Coq Au Vin

Navarin d'Agneau

≈

Blueberry Crepe

Panna Cotta

Chocolate Mousse Cake

\$29.00

SOUFFLE: Upon Request \$5 surcharge

Soufflés

- Savoury -

Three Cheese

Smoked Salmon

Wild Mushroom & Cheese

Spinach & Cheese

Cured Bacon & Cheese

\$15.00

Add a tossed salad \$5.00

- Sweet -

CLEMENTINE

with Clementine Creme Anglaise

CHOCOLATE

with Silky Chocolate Sauce

PRALINE

with Heavenly Hazelnut Creme Anglaise

RASPBERRY

with Raspberry Coulis

\$12.50

Souffles are prepared to order, require at least 15 minutes.

They cannot be served as an appetizer.

Appetizer

Onion Soup Gratinée	11.00
Salade Belle Chaumiere	9.50
Artichoke Maison	12.50
Terrine Provencale	12.50
Endive Salad with Walnuts & Blue Cheese	13.00
Asparagus with Truffle Oil & Reggiano	15.00
Zucchini Blossoms w/ Basil, Goat Cheese & Garlic Vinaigrette	12.50
Glazed Beets with Raspberry Vinaigrette	11.00
Basil Cured Salmon Gravlax	14.00
Smoked Salmon	17.50
Saucisson de Lyon	12.50
Terrine de Foie Gras	25.00
Clams: " Littleneck "	2.50
Oysters: " Blue Point "	3.25
Chef Special - LOBSTER NAPOLEON	16.00

Entrée

Grilled Tuna with Black Olive & Tomato Vinaigrette	30.00
Filet of Sole - Amandine or Meuniere	27.00
Poached Salmon with Herb Vinaigrette	26.00
Sauteed Cod Fish with Brandade	24.00
Nimose Shrimp and Scallops on Fresh Pasta	26.00
Scallop & Wild Mushroom Ravioli	19.50
Chicken Breast with Michigan Cherry Sauce	22.00
Duck Confit	22.00
Filet Mignon with Madeira Sauce	39.00
Steak Grille with Frites	39.00
Sauteed Calf Liver with Sherry Wine Vinegar	25.00
Cassoulet: Duck, Lamb, Pork & Sausage	30.00
Sauteed Leg of Lamb au Jus	25.00
Beef Burger 1/2lb. Chuck & Short Rib	18.00
<i>On Brioche Bun with Emmental Cheese and French Fries</i>	
<i>Bacon, Blue Cheese or Sauteed Mushrooms</i>	2.00
Turkey Burger with French Fries	18.00

Eggs -- Petit-Plat

Eggs Benedict with Bacon or Salmon	13.00
French Toast with Maple Syrup	13.00
Marseillaise Egg with Scallop & Spinach	13.00
Baked Egg with Tomato & Goat Cheese	15.00
Ratatouille Omelet	13.00
Shrimp & Scallop Omelet	15.00
Egg White Omelet w/Leek and Smoked Salmon	15.50
Salade Nicoise	21.00
Grilled Chicken Salad	16.00
Steak & Eggs	20.50

Dessert

Cheese Plate	16.00
Assorted Fruit Sorbets	9.50
Classic Creme Brulee	9.50
Apple Tarte Tatin	9.50
<i>with Creme Fraiche</i>	
Chocolate Mousse	9.50
Chocolate Chip Profiteroles	9.50
<i>with Chocolate Sauce</i>	
Banana Profiteroles	9.50
<i>with Butter Scotch Sauce</i>	
Chocolate Mousse Cake	9.50

Chef Jerome Charpentier