

FEBRUARY MENU_{a+b, etc.}

HORS D'OEUVRES

FROMAGE BURRATA | \$22

creamy buratta, heirloom tomato relish, balsamic reduction, basil, crostini

HUÎTRE BEINVILLE | \$24

half dozen baked malpaque oysters, shallot, parmesan, shrimp, béchamel

PLATS PRINCIPAUX

each entree is served with a marinated lentil salad: feta, kalamata olives, red onion, cucumber, tomato, parsley, watercress, lemon-garlic vinaigrette

FILET MIGNON | \$52

sous vide beef tenderloin served with celery root and yukon gold mash, red wine braised beech mushrooms and caramalized shallot-balsamic jam

PÂTES AU HOMARD | \$48

lobster campanelle pasta with creamy saffron mornay, andouille sausage, carrot ribbons, sweet peas, a parmesan crisp and truffle shavings

POULET EN PAPILOTE | \$38

airline chicken breast baked in parchment paper with maitaki mushrooms and country ham, served with charred okra and marble potatoes

DESSERT

Gâteau au Chocolat Fraises | \$14

strawberry-chocolate cheesecake topped with whipped cream, candied orange, chocolate shavings and fresh mint