

APRIL 14.15

dinner menu

ENTRÉES

appetizers

CREVETTES GRILLÉES | \$26
grilled colossal prawns topped
with garlic béarnaise and lemon.

CHAMPIGNONS FARCIS | \$22
brie and capicola stuffed mushrooms
with arugula, cabernet marmalade
and truffle oil.

DESSERT

dessert

GÂTEAU AUX CRÊPES | \$15
creme brûlée crepe cheesecake
topped with caramelized sugar
and fresh mint.

PLATS

main course

CARRÉ D'AGNEAU | \$48
sous vide rack of lamb served with mint
pesto, béchamel gnocchi, rapini and
white balsamic reduction.

COQUILLES SAINT-JACQUES | \$50
diver scallops served with lobster-tarragon
risotto, cognac-creme fraiche, sauteed
shallots and spinach.

PORC FARCIS | \$42
asher bleu cheese stuffed pork chop
served with granny smith apples, fresh sage,
mashed potato-celery root purée, bacon jam
and braised turnip greens.

*each main course is served with a mixed
green salad: blackberries, goat cheese,
candied pecans, raspberry-champagne
vinaigrette.*