

## hors d'œuvres

CALAMARS FARÇIS	SALADE DE POULET AU CURRY
Stuffed Squid, Pistachio Crust	Curry Chicken Salad, Naan Bread,
Mei Fun Noodles, Peanut Sauce	Golden Raisin Chutney, Toasted Cashews
\$14	\$12

## les plats principaux

each entree is served with herbed french potato salad: red and golden potatoes, celery, chive, tarragon, parsley, butter lettuce leaf, white wine pickled egg

### AGNEAU FARCI

Stuffed Leg of Lamb, Basil Pesto Rub, Pepper Jelly  
Black Garlic and Scallion Gnocchi, Grilled Maitaki  
\$30

### CRABE À CARAPACE MOLLE FRIT

Fried Caribbean-Jerk Soft Shell Crab, Green Tomato Remoulade  
Coconut Sticky Rice, Grilled Sweet Peppers  
\$32

### POITRINE DE CANARD

Crispy Duck Breast, Soy-Honey Glaze  
Creamed Hominy, Soy Bean Sprouts, Ginger Vinaigrette  
\$28

## dessert

POT DE CHOCOLAT BLANC À LA CRÈME  
White Chocolate Pot De Creme, Bourbon Pecan Brittle  
Raspberry Whipped Cream  
\$12

## le menu

APRIL 12-13

