

OCTOBER 22 23 *a+b, etc.*

HORS D'OEUVRES

Crostini aux Champignons / \$18

creamy brie cheese, local mushrooms, white balsamic reduction, sundried tomato pesto, toasted baguettes

Huîtres / \$28

one dozen beausoleil oysters, mignonette sauce, horseradish, oyster crackers, fresh lemon

PLATS PRINCIPAUX

each entree is served with a cous cous salad: roasted garbanzo beans, red pepper, green onion, pepitas, roasted corn, mint and saffron-garlic vinaigrette

Mérou Meunière / \$35

pecan crusted red grouper with meunière sauce served with fordhook succotash and pickled red onion relish

Filet Marchand de Vin / \$52

filet mignon with classic red wine reduction sauce served with duck confit marble potatoes, seared leeks and grilled pumpernickle

Poitrine de Canard / \$36

seared duck breast with blackberry-sweet vermouth chutney served with sauteed brussels, pancetta and sweet potato-pumpkin puree

DESSERT

Gâteau au Fromage à la Citrouille / \$14

pumpkin cheesecake topped with bourbon whipped cream

