



Menu d'aujourd'hui  
Bon Appetit!

**Fall/Winter**

**4-Course Plated Dinner C – \$62.00**

*(based on 50 guests)*

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

**APPETIZER**

*(choose two)*

Chef Louis' Signature Salad

*mixed greens tossed with bacon, grape tomatoes, feta cheese, pecans & dried cranberries with a creamy vinaigrette*

Salade Rouge

*blood orange segments, red endives, & chevre cheese in a radicchio cup drizzled with a apple cider vinaigrette*

Foie Gras & Slow Braised Black Forrest Bacon

*served on an onion apple tarte tatin*

Classic Lobster Bisque

*rich lobster bisque spiked with pernod*

French Baguette with Butter

**MAIN**

*(choose two options to offer your guests)*

Beef Short Ribs

*braised in red wine, root vegetable demi-glace & served whipped blue cheese potatoes & caramelized root vegetables*

Beef Tenderloin Wellington

*beef tenderloin & wild mushroom duxelle in butter pastry served with a peppercorn cream sauce & asparagus brushed with truffle butter*

Seared Black Cod

*lightly baked and served with a white wine & flat leaf parsley butter sauce, dauphinois potatoes & French green beans*

Provençal Crusted Rack of Lamb

*served on wild mushroom & artichoke risotto with fresh asparagus and a fig & port demi-glace*

**DESSERT**

*(choose one)*

Chocolate Marquis Cake (GF)

*rich flourless chocolate mousse cake*

Cranberry Cheesecake

*rich vanilla cheesecake spiked with sundried cranberries*

Pear Clafoutis

*delicate open tart with crème fraiche*