

# SIT DOWN DINNER PARTY \$ 34.95 PER PERSON

## SELECT ONE FROM EACH SECTION

### DETTIT PLATS :

*(Select two from which guest may select one)*

#### **TARTINES**

Toasted baguette slices topped with Brie and honey

#### **SOUPE À L'OIGNON**

Classic French onion soup topped with sliced baguette and melted Gruyere

#### **PETIT CAMBRONNE**

Avocado, red onion and shrimp on toasted baguette lightly drizzled with extra virgin olive oil  
*(add \$2 per person)*

### SALADE :

*(Guest may select one)*

#### **SALADE MAISON**

*Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing*

#### **CAESAR**

*Romaine, Parmesan cheese, anchovies, Caesar dressing.*

### LES PLATS (MAIN COURSE)

*(Select three from which guest may select one)*

#### **BOEUF BOURGUIGNON**

*Beef braised for 3 – 4 hours in red wine with onions, carrots and mushrooms served over parmesan smashed red potatoes with haricots verts*

#### **COQ AU VIN**

*Bone-in chicken marinated for 3 days and then braised in red wine with bacon, mushrooms and pearl onions served with potatoes dauphinoise  
*(Add \$2 per person)**

#### **BOUILLABAISSSE AUX LÉGUMES**

*Carrots, fennel, potatoes, parsnips and white beans in a traditional saffron broth topped with our house-made aioli *(Add Shrimp \$2 per person)**

#### **SAUMON GF w/out butter cream sauce**

*Pan seared salmon in butter cream sauce or blackened with roasted potatoes and seasonal vegetables*

### DESSERT :

#### **CÊPES**

With Chocolate Sauce, Nutella or lemon and sugar

#### **MACAROONS**

Imported from France

#### **CRÈME BRÛLÉE**

House made rich custard base topped with a layer of hard caramel *(add \$2 per person)*



*Minimum 12 guests, Maximum 50*

*20% Gratuity and 8.75% Sales Tax not included*

*20% Deposit required based on # guests*

*A room fee may be required if the restaurant closes for the event.*