

# SIT DOWN DINNER PARTY \$ 29.95 PER PERSON

## APPETIZER :

### TARTINES

*(Toasted Baguette Slices)*

With Brie and honey or Ham and Gruyere

### FUMÉ PLATEAU DE POISSON

*(Smoked Fish Platter) GF*

3 types of smoked fish with red onion, cream cheese, Capers, cucumber slices

**Add \$2**

## SALAD :

*(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 in red wine with onions and mushrooms (includes garlic smashed or roasted potatoes and hericots verts)

### COQ AU VIN *GF*

Bone-in chicken braised in white wine with lardons, carrots and mushroom served with roasted potatoes and haricots verts **add \$2**

### RATATOUILLE *V /GF w/o risotto*

Courgettes (zucchini), summer squash, eggplant in a light tomato sauce served over risotto and topped with fried basil.

**Add shrimp \$3**

### NICOISE SALAD *V / GF*

*Romaine, tuna, haricots verts, potatoes, hard-boiled egg, tomatoes, cucumbers, radishes, Nicoise olives, red onion, anchovies, Dijon vinaigrette*

### PASTA PARISIEN *V*

Penne pasta with your choice of parmesan cream sauce or olive oil and garlic with or without sundried tomatoes and/or broccoli

**Add shrimp \$3**

## DESSERT :

*(Guest may select one)*

### CREPES

With Chocolate Sauce, Nutella or lemon and sugar

### MACAROONS

Imported from France

### CHEESE CAKE

Cookies and cream, marble or NY Style with strawberry or cherry topping **add \$2**



*Minimum 20 people*

*Includes baguette & butter and coffee service*

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

*20% Deposit required based on # guests*

*Room fee may be required if restaurant is closed for event*