

DELUXE SIT DOWN DINNER PARTY

\$ 44.95 PER PERSON

PETIT PLATS:

(Guest may select one)

MONTMARTE TARTINE

Toasted baguette slices topped with Brie and honey

SAINT GERMAIN TARTINE

Smoked salmon, dill, avocado cream cheese

ESCARGOTS GF

Garlic, tomatoes, parsley, butter
add \$2 per selection

SALADE:

(Guest may select one)

SOUP DU JOUR

SOUPE À L'OIGNON

Classic French onion soup topped with sliced baguette and melted Gruyere

SALADE MAISON

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

CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

LES PLATS:

(Select four 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 GF

Bone-in chicken marinated and then braised in red wine with bacon, mushrooms and pearl onions served with roasted potatoes

BOUILLABAISSSE DE LEGUMES V GF

Vegetarian version of the classic French dish with turnips, leeks, fennel, onions, white beans and potatoes in a light saffron broth.

CASSOULET

Hearty French game and bean stew with lardons, house made duck confit leg, lamb and Andouille sausage, mirepoix, stewed for over 3 hours in a white wine, Herbes de Provence sauce
add \$3 per person

SAUMON GF w/out butter cream sauce

Pan seared salmon in butter cream sauce or blackened with roasted potatoes and seasonal vegetables **add \$2 per selection**

STEAK AU POIVRE GF w/o sauce

Peppercorn crusted, 8 oz Hangar steak served with a brandy cream sauce and pommes frites
add \$6 per selection

DESSERT:

(Guest may select one)

CRÊPES

With Chocolate Sauce Crepe, 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 selection**

FROMAGE

Roquefort, Morbier, Gruyere
add \$2 per selection



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.