

FAMILY STYLE DINNER

\$ 24.95 PER PERSON

SALADE :

(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 two)

BOEUF BOURGUIGNON

Beef braised for over 4 hours in red wine with onions, carrots and mushrooms

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

BOUILLABAISSSE DE LÉGUMES *GF Vegan*

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

Add shrimp, scallops or mussels (priced by party size)

COQ AU VIN *GF*

Bone-in chicken marinated and braised in red wine, lardons, carrots, mushrooms and pearl onions

PASTA PARISIEN

Chef's choice of pasta with sherry cream sauce or olive oil and garlic with or without broccoli and/or Sundried Tomatoes

Add shrimp, scallops or chicken (priced by party size)

VEGETABLES :

(Select two)

PARMESAN SMASHED RED POTATOES

ROASTED BABY POTATOES

HARICOT VERT

SAUTÉED BROCCOLI

DESSERT :

(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 person**



Minimum 12 people Maximum 25

20% Service Charge and 8.75% Sales Tax not included

20% Deposit required based on number of guests