

# HOLIDAY DINNER PARTY MENU

**SIT DOWN DINNER PARTY \$ 34.95 PER PERSON**

## **SALADE:**

*(Guest may select one)*

### **SOUPE 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 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 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.*

### **PASTA PARISIEN V**

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

**With shrimp add \$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 **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.*