

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

BOUILLABaisse 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.