



Bastille Week **Celebration**

Friday July 9 - Saturday July 17

3 Course menu

with complimentary glass of champagne

Lunch \$29 Dinner \$39

Soupe d'Avocat

Avocado soup served with grilled shrimp

Fricassée d'Escargots au Vin Rouge

Escargots cooked in red wine with shallots and herbs

Salade de Betteraves

Red and golden beets with goat cheese, hazelnut vinaigrette

Steak Tartare

Petit Beef Tartar served with condiments on the side

Assiette de Tomate et Mangue Fraîches

Fresh tomato and mango salad, basil olive oil

Coquilles St Jacques à l Huile Vierge

Sautéed sea scallops, virgin oil and mousse of young green pea

Duo de Poissons et ses Deux Sauces

Grilled halibut and salmon, saffron sauce and fresh herb sauce

Salade Niçoise

**Grilled tuna, tomato, green bean, potato, greens, hardboiled egg,
niçoise olive & anchovy**

Assiette Végétarienne

**Grilled eggplant, roasted bell pepper, sautéed zucchini and sundry
tomato over couscous**

Aloyau au Roquefort

Grilled sirloin, Roquefort sauce, green beans and roasted potato

Côte de Veau et Tian de Légumes

Veal chop marinated with herbs de Provence and vegetable “tian”

Tarte Fine aux Fruits d'Été

Fresh Summer fruit tart

Crème Caramel à la Lavande

Light vanilla custard, lavender caramel sauce

Café ou Chocolat Liégeois

**Coffee ice cream, coffee sauce, or Chocolate ice cream, chocolate
sauce**

Pêche au vin rouge

Peach poached in red wine and spices

Mousse au Chocolat

Chocolate mousse

Glass of Champagne with Dessert