



## Three Course Dinner-A French Connection

\$45 pp or \$85 for Two(2)

### Starters

#### Moules Marnier

Sauteed mussels, white wine, garlic and parsley

#### Escargot

Wild mushrooms, burgundy, gorgonzola, grilled focaccia

#### Niçoise Salad

Red watercress, haricot verts, boiled egg, tomato, white anchovy, red wine vinaigrette

### Entrées

#### Coq Au Vin

Roasted statler breast, pancetta, mushrooms, potato, burgundy wine broth

#### Duck Cassoulet

Seared duck breast, duck confit, gigante beans, tomato, garlic, haricot verts, chablis

#### Coulotte Au Poivre

Grilled 8oz coulotte steak, garlic mashed potato broccolini, mushroom cognac sauce

### Dessert or Glass of Wine

#### Marzapan Cream Puff

Warm Brie with Fresh Berries, Crostini

OR

La Charrmen, Cotes de Provence, Rose

Paul Buisse, Chinon, Cabernet Franc

If you would like both wine and dessert please add \$10 pp  
Menu subject to change based on item availability. No substitutions, please.