

THANKSGIVING MENU

Diner 1pm to Closing

Appetizers

Soupe a l'Oignon

Classic French onion soup, \$8

Soupe de Moules

Fresh P.E.I. mussels soup with saffron, \$7

Salade de Mesclun

Organic mixed greens salad, house vinaigrette, \$8

Saumon Fume maison

Homemade smoked salmon, vodka cream, \$12

Mousse de Foie gras de Canard

Homemade Duck foie gras Mousse, \$14



Burger

Onion soup burger

Angus beef, caramelized onions, melted Gruyere and Parmesan cheese, \$18

Stilton cheese Burger

Angus beef, melted Stilton cheese, \$20

Pepper crust Filet Mignon Burger

Black pepper sliced filet mignon, fried onions, BBQ sauce, \$22

Add cheese or toppings 1.5 each

Swiss, American, cheddar, blue, bacon, avocado, mushroom, red onion

Notre Dinde Maison

Traditional organic turkey (dark & white meat) with chesnut and sausage stuffing, sweet potato, green beans, turkey jus and fresh cranberry sauce, \$24



Main Course

Coq au Vin

Braised organic chicken in red wine sauce, seasonal vegetables, \$20

Raviolis au Lobster

Lobster ravioli a la Vodka, light tomato sauce, \$22

Le Steak au poivre vert

Prime aged sirloin, green peppercorn sauce, Garlic French fries, \$29

Truite Meuniere aux Amandes

Slightly fried Trout, lemon butter sauce, toasted almonds, sauteed kale, \$22

Saumon Grille Sauce Moutarde

Slightly fried Trout, lemon butter sauce, toasted almonds, sauteed kale, \$24



Bon Appétit !

