

happy new year 2018



## ***Les Entrées***

Soupe à l'Oignon - Classic french onion soup, tawny port. 14\$

St Jaques - seared scallops, creamy cauliflower purée, calvados soaked pearl onions, toasted pine nuts, 20\$

La Salade d'Hiver - Roasted pear, lettuce greens, frisée, cider vinaigrette, pomegranate seeds 11\$

Danish de canard - duck confit, caramelized onions, almond mascarpone, lardons, puff pastry danish, Alsatian Munster cheese. 16\$

## ***Plats Principaux***

Filet Mignon au poivre - beef tenderloin, creamy brandy green peppercorn sauce, roasted yukon potatoes. 45\$

Rôti Boeuf - slow roasted mustard rubbed prime rib, cabernet rosemary sauce, sour cream mashed potatoes, hot horseradish. 43\$

Truit Arc-en-ciel et Crevettes-- steelhead trout, lobster mousse, prawns, Gewürztraminer rosé sauce, caviar, roasted yukon potatoes. 38\$

Poulet Suprême- chicken stuffed with gruyère and camembert cheese, cumberland sauce, arancini croquettes. 37\$.

Ravioli de Lapin - rabbit ragoût ravioli, white beer veal reduction, peas, pearl onions, fine herbs, cornichon and crème fraîche. 37

Filet de Porc Kessler- lightly smoked roasted pork tenderloin, spinach spätzle, muscat beurre blanc. 34\$

Jarret d'Agneau - braised lamb shank, plum port sauce, sour cream mashed potatoes, crisp onions 36\$

Gnudi Forestière - house made ricotta Gnudi, ponderosa mushrooms, scallions, reisling creme 34\$

## ***Les Desserts***

Lindt hazelnut tort, layered dark chocolate cake, hazelnut mousse. 11\$

Baba rhum au cerises, white cake soaked in rum syrup, filled with whipped cream topped with amarena cherries 9\$

Crème Brûlée , with caramel macarons 10\$



Prices are subject to taxes and 15% gratuity