

Menu

French Country

Soup

- Potato Leek Soup
- French Onion Soup
- White Beans Velouté
- Green Asparagus Soup

Salad

- Frisée Salad with Crispy Bacon
- Romaine Heart with Leeks Condiment Dressing

Main Course

- Braised Beef Bourguignon
- Grilled Lamb Chop with Fresh Thyme and Rosemary
- Grilled Skirt Steak, Caramelized Shallots
- Roasted Free Ranch Chicken with Roots Vegetables
- Braised Chicken Legs Casserole with Mushroom and Onion
- Grilled Atlantic Salmon with Orange Tomato Saffron Sauce

Cheese

 Selection of French Cheese Platter with Fruits and Assorted Bread

Dessert

- Rustic Apple Tart
- Sour Cherry Clafoutis
- Chocolate Cake with Crème Anglaise
- Vanilla Petit Pot de Crème
- Oven Roasted Fuji Apple
- Crêpes with Fresh Berries
- Caramel Custard

Appetizer

- Quiche Loraine
- Seasonal Vegetable Quiche
- Tomato Confite Tart
- French Country Style Pâté with Armagnac
- Duck and Pistachio Pâté

Starch

- Basmati Rice Pilaf
- Yukon Gold Potato Purée
- Potato Gratin
- Sweet Potato Purée
- Roasted New Potatoes

Vegetable

- Green Lentil Ragout
- Glazed Green Haricots Vert
- Wilted Spinach
- White Beans Ragout

