

# Menu

# Seafood

# Soup

- Lobster Bisque
- Mediterranean Fish Soup
- Black Mussel Saffron Soup

#### Salad

- Seafood and Fava Beans Salad with Hazelnut Vinaigrette
- Rice Salad with Avocado, Shrimp, Almond, Raisin and Pineapple

#### Main Course

- Sautéed Artic Charr with Pine Nuts and Chives Couscous
- Spiny Lobster and Monkfish Fricassée, Armoricaine Sauce
- Wrap and Baked Salmon Koulibiac
- Baked Loup de Mer in Salt Crust
- Bouillabaisse
- Pike Quenelle with Lobster Sauce

# Dessert

Wild Berries with Grand Marnier Sabayon

# **Appetizer**

- Smoked Salmon Rillette
- Ahi Tuna Tartar with Crostini
- Shrimp Cocktail
- Crispy Crab Cake with Avocado Salsa
- Marinated Salmon with Dill
- Black Mussel Marinière
- Baked Clams with Garlic and Parsley

#### Starch

- Basmati Rice
- Soft Polenta
- Risotto
- Extra Virgin Olive Oil Potato Purée
- Oven Roasted Potatoes
- Vegetable
- Glazed Green Asparagus
- Vegetable Ratatouille
- Glazed Young Carrots
- Grilled Vegetable

