



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

Restaurant Week Dinner Menu

Sunday April 3rd thru Sunday April 10th (Closed Mondays April 4th)

Reservation taken 4PM till 9PM

\$40 per person*

Choice of one item from the left column, 1 main course and choice of dessert for here or to go.

*Beverages, tax and gratuity not included. Reservations recommended.

APPETIZERS

Escargots à la Bourguignonne

Garlic, herbs, butter, leeks

Steamed Black Mussels

Chorizo, leeks, & garlic, creamy white wine sauce,
grilled lemon, crostini

Crispy Duck Fat Brussels Sprouts

Smoked bacon chutney, truffle Reggiano
& balsamic reduction
(vegan option available)

SOUP

Soupe à l'Oignon Gratinée

Baked French onion soup,
topped with a slice of French bread
and melted Swiss cheese

ENTRÉES

All entrées come with indicated side and fresh seasonal vegetables

Oven Roasted Half Duck

Raspberry sauce, mixed wild rice

Seared Flat-Iron Steak

Classic Béarnaise, potatoes au gratin

Chicken Marsala

Boneless chicken breast, wild mushrooms,
cream, Marsala wine, potatoes au gratin

Vegetarian Ratatouille Arrabiatta

Tagliatelle pasta, local zucchini peppers, eggplant,
squash, onion. Substitute mixed wild rice for vegan.

Jumbo Shrimp & Grits

whipped mascarpone, Parmesan & arrabiatta

DESSERTS

Crème Brûlée - Raspberry Bagatelle - Chocolate Mousse Cake - Green Queen (vegan/gluten-free)

Enjoy here or to go

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. No split plate. Gratuity will be added to parties of 6 or more. No ITEX, No coupons, NO discounts.