



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

Restaurant Week Dinner Menu

Served after 5pm

3 Course meal - \$40 Per Person*

**Beverages, Tax and Gratuity not Included. Reservations Strongly suggested*

First Course/Appetizer

Choose one

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Soupe à l'Oignon Gratinée

New Orleans Style Crab Cake

Cajun Remoulade

Roasted Beet Salad & Arugula

Whipped Montrachet Goat Cheese, Roasted Pistachio, Vinaigrette

Entrées

Choose one

Beef Filet Mignon

Truffle Green Peppercorn

Herb Marinated Rack of Lamb

Mint Relish

Duck Leg Confit (2 legs)

Braised Red Cabbage, Black Currant Demi-glace

Salmon Dijonnaise (GF)

Fresh Salmon Filet Baked with Mustard, Citrus, and Tarragon

Vegetarian

***Ratatouille and Quinoa & Vegetables (V, GF)**

entrées are served with Fresh Vegetable Du Jour and your choice of Potatoes Au Gratin or French Fries

Desserts

Choose one

***Crème Brulee**

Raspberry Bagatelle

Carrot Cake (GF)

Profiterole

(Vanilla Ice Cream Puff/Warm Ganache)