

**La salade café des amis**

Baby greens with Dijon honey vinaigrette, topped with red bell pepper, roasted portabella mushrooms, blue cheese and candied spiced walnuts.

**La soupe du jour**

Homemade soup of the day

**Pate maison**

Chef made pate served with onion confit and cornichons

**Bavette a l'echalotte**

100 % pure akaushi prime beef pan seared served with caramelized shallot, aside potatoes of the day.

**Coquilles st Jacques roties aux Balsamique**

Pan seared jumbo north Atlantic scallops with sherry and Balsamic reduction sauce.

**Filet de sandre au beurre rouge**

Wild wall eye pan seared served with red butter sauce.

**Filet mignon de porc sauce moutarde**

Pan seared Berkshire pork tenderloin served with a creamy mustard sauce.

**Canard Confit**

Two duck's legs confit in our kitchen drizzled with port balsamic reduction sauce.

**Saumon d'Atlantique grille sauce beurre blanc**

Grilled Atlantic salmon with citrus beurre blanc sauce.

**Tarte tatin**

Caramelized upside-down Granny Smith apple tart with homemade vanilla ice cream.

**Mousse au chocolat**

72 % Dark chocolate mousse topped with warm chocolate sauce.

**profiterolles**

Puff pastry with vanilla ice cream drizzled with dark chocolate sauce