

**Father's Day Sunday, June 20th 2010 at
Café des Amis**

APPETIZER

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 bacon et truffe noire

Wild walleye pan seared served with a bacon and imported black truffle sauce.

Filet mignon de porc sauce moutarde

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

Blanc de poulet au proscuitto

Grilled free range chicken breast served with Proscuitto and cream sauce.

Saumon d'Atlantique grille sauce beurre blanc

Grilled Atlantic salmon with citrus beurre blanc sauce.

MAIN COURSE

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.

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Puff pastry with vanilla ice cream drizzled with dark chocolate sauce.

Sorbet du jour

DESSERT