



# Prix-Fixe Menu

4 course

Course 1

## CHARCUTERIE PLATTERS

Assorted Cured Meats, Artisan Cheese, Olives, Baguette

Course 2

## BISTRO SALAD (V)

Pickled Red Onions, Cherry Tomatoes, Toasted Walnuts, Mixed Greens, Lemon Herb Vinaigrette, Goat Cheese

or

## JUMBO SHRIMP

Cocktail Sauce, Shredded Romaine, Creamy Rose Marie Dressing

or

## BEEF TARTARE

Crispy Capers, French Baguette, Herbed Truffle Oil

Main Course

## FILET MIGNON

Truffle Mashed Potatoes, Creamy Green Peppercorn Sauce

or

## HERB CRUSTED SALMON

Rice Pilaf, Seasonal Vegetables, Maple Soy Glaze, Wasabi Cream

or

## DUCK CONFIT

Braised Vegetables, Beans, Double Smoked Bacon, Pork Sausage, Herbs

or

## WILD MUSHROOM PILAF (V)

Porcini, King Oyster and Cremini Mushrooms, Seasonal Vegetables, Basmati Rice & Herbs

Dessert

## LEMON TART

Fresh Berries

or

## NEW YORK STYLE CHEESECAKE

Berry Compote

Bon  
Appétit