



****Private Dining - Lunch Menu #2****

Served with warm baguette and whipped butter

First Course

(Please select one)

Soup Du Jour

Chef's selection

Onion Soup Gratinee

Caramelized onions in beef stock topped with melted Gruyere

Petite Mesclun Salad

Cucumbers, plum tomatoes and house vinaigrette

Chicken Liver Pate

Served with toasted baguette, gherkin pickles and Dijon mustard

Second Course

(Please select one)

Crepes Gratin

Ham, Gruyere and mushrooms

Grilled Steak Frites

Maitre d'hôtel butter and pommes frites

Chicken a la Paillard

Grilled chicken breast, roasted potatoes, root vegetables and mushroom sauce

Herb Crusted Whitefish

Sauté spinach, pommes purée and lemon caper sauce

Third Course

(Please select one)

Warm Apple Tart

Vanilla ice cream

Seasonal Sorbets

Wild berries and whipped cream

Chocolate Mousse

Raspberry coulis

Coffee and tea service

\$54.95 per person

(Not including beverage \$3pp, taxes and 20% gratuity)

FINAL COUNT DUE 72 HOURS BEFORE EVENT, \$250 deposit required to hold reservations

Wine Service

Chardonnay, L. Latour, \$65 per bottle

Pinot Noir, L. Latour, \$65 per bottle