

M E N U

==== \$49 per person ====

APPETIZERS

CHOPPED SALAD

- *tomato, cucumber, avocado, haricot vert, niçoise olives, basil, sherry-shallot vinaigrette* •

SOUPE DU JOUR

- *seasonal produce, fresh herbs* •

ENTRÉES

SALADE FERMIERE

- *grilled chicken breast, avocado, tomatoes, arugula, Parmigiano Reggiano, sherry-shallot vinaigrette* •

GRILLED SCOTTISH SALMON

- *French lentils, seasonal vegetables, fresh lemon vinaigrette* •

SHIITAKE & PESTO TAGLIATELLE

- *artichoke, roasted tomato, Niçoise olives, roasted garlic, pesto, pine nuts, Parmigiano Reggiano* •

BURGER D'ALSACE

- *brioche bun, caramelized onions, lettuce, tomato, aioli, French fries* •

CHOICE OF
GRUYÈRE, OR CHEDDAR

DESSERTS

TAHITIAN VANILLA CRÈME BRÛLÉE

- *vanilla custard, caramel crust* •

HOMEMADE CHEESECAKE

- *fresh raspberry coulis* •

BEVERAGES

CHOICE OF: SOFT DRINKS, AMERICAN COFFEE, OR TEA

• *Executive Chef: Philippe Roussel* •