

Lunch Menu B

\$34 per person

Appetizer

La Soupe á l'Oignon

French onion soup

Escargots Bourguignon en Persillade

Baked snails in shell in a garlic & parsley butter, mixed greens

La Salade du Chef

Mixed greens with cucumber, hearts of palm, shaved carrot, red onions, tomato & avocado, xeres vinaigrette

Entree

Les Moules á la Sauce Piquante

Steamed mussels in a spicy marinara sauce

Risotto ai Funghi

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil **(vegetarian)**

Le Saumon Grillé

Grilled Atlantic salmon served with fennel, red pepper & onion fricassée, cucumber & dill yogurt sauce

Le Demi Poulet Rôti

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

Dessert

Assorted Desserts

Warm Chocolate Soufflé, Crème Brulée, Chocolate Fondue, Assorted Flavors of Gelato & Sorbet, Fresh Fruit Salad, Fruit Flambés, Crêpes au Sucre, Crêpes au Nutella, Crêpes á la Confiture or Tarts

American Coffee Or Tea

You may add hors d'oeuvres, smoked salmon platters, cheese platters or cold cut platters for the first half hour of your event. Beverages may be on a consumption basis or a beverage package can be added.

Packages vary & may include mixed drinks, wine, beer, soda & juice.

Depending upon the size of the party, this menu may not be available during certain hours