



MENU



Choice of

—♦♦ APPETIZERS ♦♦—

Onion Soup

Goat Cheese Salad

Escargots

Cured Salmon in Bourbon (Gravlax)



—♦♦ ENTRÉES ♦♦—

“Côte de Boeuf”
for two (+ \$60)

Sautéed Monk Fish
served in a Seafood “Bourride”.

Duck Leg Confit
served in a Cranberry Sauce.

Braised Lamb Shank
in White Wine

Vegetarian Couscous or
Ratatouille and Goat Cheese Crêpe

—♦♦ DESSERTS ♦♦—

Floating Island

Flowerless Chocolate Cake

Crème Brûlée

—♦♦ BEVERAGE ♦♦—

Coffee or Tea