

# APPETIZERS



APPETIZERS ARE SERVED WITH BREAD ROLL AND HERB BUTTER

HOMEMADE BREAD ROLLS.....\$5.50

SERVED WITH HERB BUTTER AND A TAPENADE MADE OF  
SUNDRIED TOMATO, BLACK OLIVES AND GARLIC

SOUP OF THE DAY.....\$6.50

SERVED WITH A HOMEMADE BREAD ROLL AND HERB BUTTER

INSALATA CAPRESE.....\$8.50

CLASSIC ITALIAN SALAD MADE OF PLUM TOMATO, FRESH MOZZARELLA AND FRESH BASIL  
WITH PESTO DRESSING

CARPACCIO OF BEEF.....\$10

THINLY SLICED BEEF MARINATED WITH HOMEMADE PESTO, SERVED WITH MIXED BABY LETTUCE,  
SUNDRIED TOMATO, PINE NUTS, FRESH PARMESAN AND PESTO DRESSING

COQUILLES ST. JACQUES.....\$7.50

SCALLOPS SERVED ON MARINATED SEAWEED WITH TERIYAKI-WASABI DRESSING

FOIE GRAS.....\$9.50

DUCK LIVER SERVED ON CARAMELIZED PEAR IN PUFF PASTRY AND BALSAMIC GLAZE

CHÈVRE NORMANDY.....\$11

PUFF PASTRY FILLED WITH GOAT CHEESE SERVED WITH MIXED BABY LETTUCE,  
CARAMELIZED APPLE AND BALSAMIC SYRUP

ESCARGOTS.....\$9

SNAILS PREPARED THE CLASSIC WAY

WE DO NOT MAKE A CHARGE FOR SERVICE AS WE BELIEVE  
OUR GUESTS SHOULD HAVE THE OPPORTUNITY TO REWARD GREAT SERVICE AT THEIR OWN DISCRETION.

# MAIN COURSES

MAIN COURSES ARE SERVED WITH SCALLOPED POTATOES

**SURPRISE DINNER**...LET US KNOW IF YOU PREFER FISH OR MEAT AND THE REST IS A SURPRISE  
THREE COURSES: \$45 p.p. FOUR COURSES: \$55 p.p. FIVE COURSES: \$65 p.p.

**ITALIAN RISOTTO**.....\$19  
A RICH AND CREAMY RICE DISH MADE WITH WHITE WINE, MILK, PARMESAN, AND BASIL TOPPED WITH VEGETABLES

**SEAFOOD PASTA**.....\$25  
PASTA WITH DIFFERENT SORTS OF SEAFOOD AND VEGETABLES IN A CREAMY LOBSTER SAUCE

**TUNA STEAK**.....\$25  
SERVED ON A BED OF SEAWEED SALAD WITH TERIYAKI-WASABI DRESSING

**SALMON FILLET**.....\$26  
SERVED WITH LEAFY VEGETABLE AND WHITE WINE SAUCE

**SEA BASS FILET**.....\$28  
SERVED ON SOUR CABBAGE WITH APPLE, BACON AND LOBSTER SAUCE

**PORK CHOP**.....\$26  
12 OZ. PORK CHOP SERVED WITH RED CABBAGE, APPLE AND ITS OWN TASTEFUL REDUCTION

**BEEF TENDERLOIN**.....\$31  
8 OZ. BEEF TENDERLOIN PAN FRIED AS YOU LIKE SERVED ON CARAMELIZED APPLE  
WITH FOIE GRAS (DUCK LIVER) AND RED WINE-BALSAMIC SAUCE

**RACK OF LAMB**.....\$33  
PAN FRIED AS YOU LIKE SERVED WITH RATATOUILLE AND RED WINE SAUCE

WE DO NOT MAKE A CHARGE FOR SERVICE AS WE BELIEVE  
OUR GUESTS SHOULD HAVE THE OPPORTUNITY TO REWARD GREAT SERVICE AT THEIR OWN DISCRETION.

# DESSERTS




PASSION FRUIT CRÈME BRÛLÉE.....\$8.50  
PASSION FRUIT CREAM TOPPED WITH A LAYER OF HARD CARAMEL SERVED WITH ICE CREAM


ICE CREAM COUPE.....\$7.50  
THREE SCOOPS OF ICE CREAM SERVED WITH CHOCOLATE SAUCE AND WHIPPED CREAM

CINNAMON ROLL.....\$8.50  
SERVED WITH WHIPPED CREAM

CHOCOLATE DELIGHT.....\$6.50  
CHOCOLATE BROWNIE SERVED WITH ICE CREAM

# DESSERT WINES

 PAOLO SARACCO MOSCATO D'ASTI.....Glass \$6    Bottle \$30  
THE BEAUTIFUL AROMAS OF THE GRAPES ARE ENHANCED BY A CRISP, NICE ACIDITY, A LIGHT FIZZINESS AND THE SWEETNESS OF THE NATURAL RESIDUAL SUGAR. THE LOW ALCOHOL CONTENT MAKES IT A VERY EASY, PLEASANT WINE PERFECT TO FINISH A MEAL WITH DESSERT, OR ALONE AS A NICE MID-DAY BREAK.

 CHÂTEAU HAUT BERNASSE MONBAZILLAC.....Glass \$6    Bottle \$30  
THIS WINE HAS A BEAUTIFUL GOLDEN YELLOW DRESS, LIVELY, CRYSTAL CLEAR AND BRILLIANT WITH AN INTENSE NOSE, CANDIED, SLIGHTLY VANILLA, INTENSE FRUITS. IT HAS A ROUND MOUTH AND SOME FAT IN ATTACK WITH A GOOD BALANCE ACID / SUGAR AND OF A GOOD OBSTINACY.

WE DO NOT MAKE A CHARGE FOR SERVICE AS WE BELIEVE  
OUR GUESTS SHOULD HAVE THE OPPORTUNITY TO REWARD GREAT SERVICE AT THEIR OWN DISCRETION.