



SPECIAL 3-COURSE MENU*

\$85 per person

THURSDAY OCTOBER, 17TH 2024

reservations from 4pm to 9pm

Appetizer

Your choice of

FOIE GRAS AU TORCHON with homemade jam and toast

LOBSTER BISQUE RAVIOLE GRATIN

STUFFED DATES

with Gorgonzola, wrapped in prosciutto, served with arugula salad

QUINOA SALAD (V)

with cherry tomatoes, zucchini, carrots, and curry vinaigrette

Entrée

Your choice of

FILET MIGNON (60Z) with morel cream sauce and fries

SAUTÉED PRAWNS with fall vegetable Israeli couscous

HERB BUTTER-CRUSTED SALMON with squash purée

FALL VEGETABLE ORZO PASTA (V)

with tomato sauce

Dessert

Your choice of

TARTE TATIN

with vanilla ice cream

CHOCOLATE MOUSSE

with vanilla whipped cream and salted caramel

VANILLA CRÈME BRÛLÉE

DUO SORBET (V) with homemade coulis

*Prix Fixe Menu Only. (V) Vegan.