



March 18-23 & 25-30

Dinner Menu

Monday-Saturday

4-10pm

\$33 per person

Appetizers

Cream of Green Veggies Soup with Smoked salmon Bits

Assiette Charcuteries: Saucisson Sec, Prosciutto, Pate, Saucisson a l'Ail

Entrees

Pan Seared Rainbow Trout, Lobster Sauce

Roasted Organic Chicken au Jus with truffle French Fries

Beef Tenderloin Medallions Rossini

Desserts

Crème Caramel

Lemon Tart

Rice Pudding Maryanne, Blood Orange Sauce