



\$45 per person (+ tax and tips)

Hors D'Oeuvres

Leek Vichyssoise Soup with Smoked Salmon
Cod Fish Brandade and Salmon Pâté, Croutons

Assiette de Charcuteries:

(duck terrine, rillettes, jambon cru, saucisson à l'ail, saucisson sec)

Entrees

Slow Baked Salmon Filet, Ratatouille, Bearnaise Sauce

½ Roast Chicken au Jus, Mashed Potatoes

Roasted NY Contre-filet with Pommes Frites

Desserts

Chocolate Marquise

Cassis Sorbet

Apricot Crème Brûlée

