



FLEUR DE LIS
BY MATTHEW JOHNSTON

Bonne année!

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ENTRÉE

French onion soup, caramelized onions in a beef broth and red wine reduction topped with a crouton and Gruyère cheese

Romaine hearts lightly roasted with bacon and Parmesan, drizzled with Caesar dressing

APPETIZER CHOICES

Baked Brie with red currant jelly, pesto and crostini

Escargots with a brandy infused crème fraîche

PASTA

Pappardella alla vodka blush sauce

PALATE CLEANSER

Mango sorbet puréed mango with sugar and lemon

MAIN COURSE CHOICES

Chateaubriand - Centre cut Certified Angus beef tenderloin with red wine demi-glace and portobello, served with gratin dauphinois potatoes and roasted Brussel sprouts

Chicken Suprême - Farm raised chicken with Béchamel sauce, stuffed with red pepper and Provolone cheese, served with gratin dauphinois and roasted Brussel sprouts

Lobster Tail - Atlantic lobster tail, melted butter, gratin dauphinois and roasted Brussel sprouts

DESSERT CHOICES

Chocolate soufflé accompanied by fresh berries

Vanilla bean crème brûlée with fresh raspberry

Fresh fruit with crème anglaise

WINE CHOICES

5 oz. 2014 Chateau Hyot Bordeaux
Additional Glass \$12

5 oz. Moselland Vanguard Pinot Grigio
Additional Glass \$12

