

Restaurant Week



2010 August 16th - 29th

Lunch \$20.10

Soup du Jour

or

Country pâté

or

Tomato mozzarella with basil vinaigrette

Maryland style crab cakes with Dijon mustard sauce,
served with green beans and mashed potatoes

or

Baked sea trout with light garlic, fine herbs,
served with eggplant Provençale

or

Marinated beef brochette with black peppercorn sauce,
served with French fries

Strawberry Napoleon

“Bon appétit”



Restaurant Week



2010 August 16th - 29th

Dinner \$35.10

Soup du jour

or

Tomato mozzarella with basil vinaigrette

or

Grilled lamb sausage with green lentil salad

or

Spinach salad with raisins, walnuts,
Gorgonzola cheese, Balsamic vinegar dressing

Onglet "Bistro" hanger steak with black peppercorn, mustard sauce,
served with French fries

or

Roasted leg of lamb with rosemary au jus,
served with pommes cocotte and shiitake mushrooms

or

Seabass sauté Nantua with lobster sauce,
served with a leek-crabmeat soufflé and boiled potatoes

Strawberry Napoleon

"Bon appétit"

