



## **Restaurant Week Dinner Menu**

**3 Courses \$35**

**(Sales Tax, Gratuity Excluded)**

### **APPETIZERS**

**Soupe du Jour**

or

**Salade "Cacao"**

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,  
Goat Cheese, Balsamic Dressing

or

**Salade de Betteraves et Mozzarella**

Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,  
Balsamic and Olive Oil

or

**Pâté de Faisan**

Pheasant Pâté with French Cornichons and Mixed Greens

or

**Sautéed Spicy Shrimp**

in Tomato White Wine Sauce with Chili Pepper, Shallots and Parsley

### **ENTREES**

**Magret de Canard, Sauce Myrtille**

Pan-Seared Duck Breast with Sautéed Mushrooms and Spinach, Potato Gratin,  
Port Wine Blueberry Sauce

or

**Carré d'Agneau aux Herbes**

Herb, Mustard and Bread Crusted Rack of Lamb with Roasted Potato,  
Asparagus, Rosemary Jus

or

**Onglet de Boeuf aux Echalottes**

Grilled Hanger Steak with Caramelized Shallots, French Fries, Red Wine Sauce

or

**Saumon Grillé**

Grilled Salmon Filet with Asparagus, Blue Cheese Polenta Cake and  
Old Fashioned Mustard Cream Sauce

or

**Mahi Mahi Grillé**

Mahi Mahi in Mango Champagne Sauce with  
Roasted Beets and Herbed Potato Cake

or

**Raviolis aux Champignons**

Portobello Mushroom Raviolis with Grilled Asparagus, Shaved Parmesan,  
Fresh Tomato Basil Sauce

### **DESSERTS**

**Cacao Chocolate Mousse** with Mango Coulis (pair with Grand Marnier \$11)

or

**Apple Tart** with Vanilla Ice Cream (pair with Port Tawny 10 \$11)

or

**Trio Cremes Brulees** - Vanilla, Chocolate, Mango (pair with Cerves de Rieussec, Sauternes \$12)

**\*Due to a high volume of reservations, we kindly encourage a maximum two hours seating period. Thank you for your understanding.**