



FRENCH SPICE 2012

LUNCH 2 COURSE \$15 OR 3 COURSE \$25

DINNER 3 COURSE \$35

MENU

Cognac Flamed Shrimp Bisque

Pate de Campagne, Black Fig Chutney, Country Bread

Baked Bucherondin Goat Cheese with Honey, Black Pepper & Thyme with Apple
Celery & Walnut Salad



Grilled Sardines Provencale, Sauté Potatoes, Arugula

Duck Leg Confit, Boulangere Potatoes, Fennel Confit

Forest Mushroom and Eggplant Cassoulet



Red Wine Poached Pear, Chocolate Mousse

Crème Caramel, Cinnamon Coffee Madeleines

Seasonal Fruit Salad, Triple Sec Sorbet