

Three Course Prix Fixe Menu \$89 : starter + main course + dessert

Starters

<i>Salade Composé</i>	greens, cucumbers, grapes, gorgonzola, pomegranate, pecans, shallot vinaigrette
Red beet & arugula salad	goat cheese, toasted almonds, currants, strawberry vinaigrette
Crab salad	lump crab meat fresh avocado, chives cream mixed green salad
Soupe a l' oignon	French onion soup, caramelized onions, madeira, croutons, gruyere cheese
Tartare de saumon	Homemade Loix salmon tartare, avocado, dill, capers, mayo-mustard mousse
Raviolis aux champignons	portobello & crimini mushrooms raviolis, ricotta, parmesan, truffle cream
Escargots gratines a l' ail	snails, garlic, parsley, shallots, butter

Main Courses

Wild scallops	Seared scallops, mash potatoes, squash, truffle oil drizzle
Trout	Pan fried trout , roasted vegetables. Lemon caper butter sauce
Crevettes flambees au pastis	prawns & asparagus, creamy risotto, Pastis flambée
Atlantic Salmon	mushroom risotto, broccolini, red pepper coulis
Rack of Lamb	rosemary roasted roots, madeira wine sauce, herbs butter
Duck Leg Confit Wellington	herb roasted root vegetables, maple vinaigrette
Filet De Boeuf Charolais	Filet mignon, potato gratin, broccolini, pepper corn sauce, herbs butter
Boeuf Bourguignon	braised short ribs, mushrooms, bacon, onions, carrots, puree, Burgundy sauce
Vegan ravioli	spinach , mushrooms , bell peppers, carrots, zucchini, Brussels, coconut milk Truffle oil

Desserts

Lemon Meringue Tartlet	Buttery short dough shell filled with lemon curd, topped with a baked meringu
Chocolate Hazelnut Gianduja	Chocolate cake with chocolate mousse vanilla roasted hazelnut piece
Opera cake	coffee, almond butter cream, dark chocolate ganache
Vanilla Crème Brulée	French classic custard with vanilla bean
Molten Chocolate Cake	with vanilla ice cream
lemon Sorbet	artisanal lemon sorbet