



Le Menu du Left Bank



Les Cocktails

Kir Royale \$19

Veuve Clicquot Champagne with a dash of Crème de Cassis de Bourgogne

French Kiss \$19

Veuve Clicquot Champagne and Cognac, with cube of raw cane sugar and lemon

Bisous Bisous \$19

Veuve Clicquot Champagne and Grand Marnier, with a sugared orange slice

Tour d'Eiffel Martini \$14

Tanqueray Rangpur Gin, crushed fresh limes & a dash of Cointreau

French Connection Martini \$14

Absolute Raspberry Vodka with Crème de Cassis and a splash of pineapple juice

Brin d'Amour Martini \$14

Imperia vodka, with cranberry juice & Pama pomegranate liquor

Pomme d'Amour Martini \$14

Ketel One Vodka with Juice from Fresh Granny Smith Apples & lime juice

Rive Gauche Martini \$14

Special Grey Goose Martini with Roquefort stuffed olive and caper berry

\$39 Prix-Fixe Menu

Select one item from each course below with our house salad being your second course. If you would like to add a glass of house red or white wine the menu price is \$46

Please, no substitutions

Appetizers – Choose one

Soupe du Jour à la carte \$8

Homemade soup of the day

Pâtes aux Champignons à la carte \$12

Sautéed mushrooms on our homemade pasta (V)

Tartare de Boeuf à la carte \$16

Hand chopped filet, seasoned to order

♥ *Terrine de Legumes* à la carte \$16

Vegetable terrine on tomato coulis (V)

Cuisses de Grenouilles à la carte \$14

Sautéed frog legs in butter, garlic and parsley

Main Courses – Choose one

♥ *La Truite Sautée aux Câpres, Tomates et Fines Herbes* à la carte \$27

Fresh boneless trout sautéed with olive oil, capers, caper berries, tomatoes and fine herbs

♥ *Le Filet de Moruette à la Nicoise* à la carte \$29

Fresh baked cod, served with garden fresh tomatoes, basil and olive oil

Le Risotto aux Crevettes à la carte \$32

Sautéed fresh shrimp, served on risotto with parmesan and arugula

♥ *La Roulade de Poulet* à la carte \$25

Rolled breast of chicken, stuffed with spinach and mushrooms, served with a demi-glaze

La Côte de Porc sauce Bordelaise à la carte \$28

Double thick grilled pork chop, served with a Bordelaise sauce

Le Filet de Boeuf en Croute à la carte \$34

Beef Wellington, wrapped in a puff pastry with caramelized onions

Desserts – Choose one

Floating Island

One poached meringue, with crème anglaise, topped with caramelized sugar

Choix de Sorbet ou la Glace Vanille

Homemade sorbet or vanilla ice cream topped with fresh fruit

Tiramisu

Espresso soaked ladyfingers and Marscapone sweet cheese

Gateau au Chocolat

Vahrona chocolate brownie cake, served à la mode

Special Requests

We take pride in accommodating special requests, if possible. Please inform us if you are a Vegetarian, Vegan, or you have any Dietary restrictions or Allergies.

♥ Mediterranean style, No butter, No cream - (V) Vegetarian



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Les Hors d'Oeuvre – Appetizers

Soupe de Tomates en Surprise \$13
Fresh tomato soup topped with a puff
pastry (V)

Soupe à L'Oignon Gratinée \$12
French onion soup (V)

Escargots à la Bourguignonne \$16
Escargots, baked in their shell with
butter, garlic & parsley

Bisque de Homard \$14
Lobster bisque

Terrine de Foie Gras de Canard \$24
Fresh homemade duck liver pâté seasoned
with sauternes

♥ *Saumon Cru à la Ciboulette* \$16
Thinly sliced raw salmon with lime juice,
green peppercorns and chives

Foie Gras de Canard Poêlé \$24
Pan seared fresh duck liver, served on
Yukon Gold potatoes with apricot confit

Les Blinis au Saumon Fumé \$16
(with caviar – market price)
Blini pancakes topped with sour cream &
a Julienne of peachwood smoked salmon

Les Salades

All of our Entrees are served with our complimentary house salad and vinaigrette dressing.
If you would like to substitute the house salad with one below the price will be \$8

Salade d'Epinars aux Framboises et Fromage de Chèvre \$14
Fresh baby spinach leaves, tossed in a raspberry vinaigrette dressing, topped with
marinated goat cheese, served with bacon crumbles on the side (V)

Salade d'Endive aux Pommes \$14
Belgium endives, apples, spicy candied pecans tossed in Balsamic vinaigrette (V)

Les Entrées– Main Courses

♥ *Bouillabaisse de Crustacés au Fenouil* \$39 half order \$28
Fresh lobster, shrimp, scallops and mussels served in a lobster broth with fresh fennel,
Garlic croutons and rouille
2004 Pouilly Fumé Ladoucette (Sauvignon Blanc) \$75

Vol au Vent de Homard et Crevettes Sauce Homardine \$38
Thin puff pastry shell, lined with spinach and filled with fresh lobster and shrimp, served
with a creamy saffron sauce
2005 Chassagne Montrachet Louis Latour \$79

Le Saumon Frais Grillé, Sauce Bearnaise \$29
Fresh grilled salmon, served with Bearnaise sauce on the side
2005 Rully Joseph Drouhin \$45

♥ *Le Flétan aux Agrumes* \$31
Fresh baked halibut, topped with cherry tomatoes, citrus and fresh herbs
2001 Beringer Private Reserve Chardonnay Napa Valley \$79

Côte de Veau aux Asperges \$49 OR *Côte de Veau Rossini* \$56
Sautéed, milk-fed veal chop, served with a demi-glaze and asparagus. Or Rossini, which is
the same dish but topped with a slice of hot Foie Gras
2006 Chateau d'Arsac Collection no. 2 \$79

Steak au Poivre Blanc \$36 half order \$26
Beef Filet, rolled in crushed white peppercorns with a cognac cream sauce
2000 Chateau Brown Graves \$69

Carré d'Agneau Rôti à Ma Façon (for two) Market Price
Rack of Colorado Lamb, brushed with Dijon mustard, rolled in bread crumbs Provençal
2006 Côte du Rhône Mon Coeur Jean-Louis Chave \$59

Les Desserts

Tarte Chaude aux Fruits de Saison \$13 *Crêpes Suzette* \$13

Soufflé au Chocolat, sauce Vanille (minimum 4 persons) \$14 per person

L'Assiette de Fromages \$15 serves one \$25 serves two
Assortment of fine French cheeses served with crackers and bread. (V)