

EASTER MENU 2026

Lunch / Dinner Menu \$85

From 11am-8:30 pm

Welcome Viennoiserie Basket (*Served until 3pm*)

Welcome Hors d'oeuvres (*Start at 3pm*)

Appetizers

Lobster Bisque

Classic french lobster bisque, served with crouton

Terrine de Foie Gras

Duck foie gras terrine served with fig & onions jam and toasted brioche

Salad Frisée aux noix et Roquefort

Frisée salad, tomatoes, cherry tomatoes, roasted walnuts, candied pecan, Blue cheese, hard boiled eggs and croutons tossed in a Dijon vinaigrette

Entrees

Steak Frites

12 oz Angus sirloin served with french fries and a mixed green salad

Choice of three sauces: Bleu cheese, Shallot or Peppercorn Cognac

Salmon Vanilla Champagne

Grilled Atlantic salmon over a vanilla & champagne sauce served with fingerlings potatoes and sauteed spinach

Rack of Lamb

New Zealand rack of lamb served with potato gratin dauphinois, grilled asparagus

And Saint-Emilion reduction

Vegetable Truffles Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil

Desserts

Easter chocolate cake

Quartet of mini desserts

Lemon meringue pie

Chocolate mousse & maccarons

Kid's Menu

\$30+ tax and gratuity

(12 and under)

Cheeseburger

Grass fed angus beef, cheddar cheese on a bun served with french fries

Penne Marinara

Penne pasta with marinara sauce and parmesan cheese

Ham and Cheese Crepe

White flour crepe ham & swiss cheese served with french fries

Desserts

Nutella crepe

Mousse chocolat

Dame Blanche ice Cream