



## **POUR COMMENCER**

**SOUPE A L'OIGNON ET JARRET DE BOEUF "CHABROT"**  
ONION & BEEF SHANK SOUP

**SALADE DE BETTERAVES ROTIES AU SEL, CHEVRE, CRESSON**  
3 COLORS ROASTED BEET SALAD, GOAT CHEESE, WATER CRESS

**6 ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL & HERBES POTAGERES**  
BURGUNDY ESCARGOTS, GARLIC & FRESH HERBS BUTTER

## **É N T R E E S**

**DINDE ROTIE, SERVIE 2 FAÇONS**  
ORGANIC TURKEY SERVED 2 WAYS, FALL VEGETABLES  
BREAST SLOWLY ROASTED, THE LEG STUFFED, AU JUS

OR

**PALERON DE BOEUF "WAYGU", LENTEMENT BRAISE AU VIN ROUGE**  
WAYGU BEEF, "PALERON" SLOWLY BRAISED IN BURGUNDY RED WINE, FALL VEGETABLES

OR

**SAUMON D'ALASKA SAUCE GINGEMBRE & POTIRON**  
ALASKAN KING SALMON, SQUASH, BABY SPINACH, FINGERLING, PEARL ONION  
GINGER & SQUASH SAUCE

## **D E S S E R T S**

**TARTE A LA CITROUILLE, GLACE A L'AMARETTO**  
TRADITIONAL PUMPKIN PIE, AMARETTO ICE CREAM

**FRUITS ROUGES "MELBA"**  
MIX BERRIES "MELBA", VANILLA ICE CREAM, WHIPPED CREAM

**TARTE AU CITRON "MEYERS", COULIS FRUITS ROUGE**  
MEYERS LEMON TARTELETTE, RED BERRIES COULIS

43.50 per pers | 18 Wine Pairing | 24 Children under 12