

Entree

Maine Pink Cod Souffle

Filet and mousse of Maine Pink Cod poached in a leek leaf, served with vegetable jardinière and lobster sauce.

Poule au Pot en Croute

Poached chicken and root vegetables baked in puff pastry and served with a vegetable cream sauce.

Beef a la Bourguignonne

Beef braised in red wine and veal stock and served with garlic mashed potatoes, salsify and savory mushroom sauce.