

Entree

Salmon Soufflé en Croute

Filet of salmon and salmon mousse baked in puff pastry and served with vegetable brunoise and Verjus beurre blanc.

Paillard of Breast of Chicken

Breast of chicken pounded thin, seared and served with haricots verts, ginger honey glazed carrots, fines herbes risotto and apricot salmis sauce.

Organic Veal Flank Steak

Seared, sliced and served with garlic mashed potatoes, haricots verts and a savory sherry mushroom sauce.