
Chef's Specials

Appetizer

Prosciutto Wrapped Peaches with Spinach & Herb Goat Cheese with Balsamic Glaze.

Or

Duck Crostini with Parsnip Puree, Cherry Tomato, Caramelized Onion, Slice Fig with Parmesan.

Or

Escargot Sautéed in onion white wine garlic herb butter.

Niçoise Salad

With Tuscan Lettuce, Egg, Cherry Tomato, Green Onion, Black Olives, Basil Leaves with Tuna & Anchovies.

Braised Chicken Coq Au Vin

Or

Grilled 8oz New York CAB Steak top with Garlic Chives Butter.

Or

Sole Meuniere with Beurre Blanc Sauce.

Or

Searred Pork Loin, Caramelized Onions with Creamy Blue Cheese Sauce.

Dessert

Strawberry Banana Nutella, French Crepe with Almonds, Nutella Spread, Fresh Strawberries, Bananas and Blueberries topped with Chocolate Sauce

Or

Crème Brule

40.00 per person

We offer free private rooms for up to 120 people.
Full catering services available at your home or office.