

FRENCH REGIONAL CUISINE Wednesday`s LUNCHES MENU 2016

08/31

- **Amuse-Bouche: Mushrooms Crostini**
- **Appetizer: Warm Goat Cheeses Salad**
- **Fish course: Red Snapper with Lemon Butter**
- **Main-Course: Roasted Cornish Hen with Garlic Confit**
- **Dessert: Saint-Honore**

09/07

- **Frissee Salad with Poached eggs and crispy bacon**
- **Croque-Monsieur**
- **Spicy shrimp Saute on Ratatouille**
- **Chocolate Souffle**

09/14

- **Celery Root Remoulade with fried Red Beets**
- **Trout Meuniere Amandine**
- **Chicken Basquaise**
- **Poched Pear in Red wine**

09/21

- **Paysanne Soup**
- **Crab Cakes with Roasted Pepper Hummus**
- **Roasted Cornish Hen with Truffle Cream Sauce**
- **Golden Pearl brownie cake**

09/28

- **Steamed mussels with PTC Beer and Basil**
- **Tournedos Bearnaise**
- **Salmon Brandade**
- **Fruits layers Cake**

10/05

- **Fish Soup with Crawfish Ravioli**
- **Lobster a L` Americaine**
- **Beef Medallion crusted with 2 peppers**
- **Chocolate Temptation**

10/12

- **Seafood Saffron au Gratin**
- **Bourride Provencale**
- **Poached Chicken with Tarragon Sauce**
- **Pineapple fritter Marquise**

10/19

- **Escargot a La Bourguignonne or Country Pate or Goat Cheese Salad**
- **Vegetables Fettuccini with Shrimps and Spinach**
- **Roasted Chicken, Haricots Verts Amandine**
- **Classic Crème Brulee**

10/26

- **Mushroom Timbale**
- **Seafood Risotto**
- **Coq au Vin**
- **Crepes au Grand Marnier**

11/02

- **Normandy style French Onions soup**
- **Salmon Filet with Sorrel Sauce**
- **Pave a la Moutarde**
- **Apricot/Figs Rum Clafoutis**

11/09

- **Duck Pate en Croute**
- **Sea bass with a Coriander/Spices Crust**
- **Veal Blanquette**
- **Alsacienne Pie**

11/16

- **Tomate Farcies au coulis de Poivrons**
- **Seared Sea scallops with Raito Sauce**
- **Cassoulet Languedocien**
- **Christmas Log Cake**