



DINE DOWNTOWN 2019

3- COURSE DINNER PRIX FIXE MENU 1

\$39.95 per person (tax and tips not included)

Optional: Wine pairing + \$19.95 (tax and tips not included)

Choice of one item from each section

APPETIZERS:

MUSHROOM TARTELETTE 

Baked puff pastry topped with creamy mushroom, onion confit, salsa verde, and parmesan cheese

OR

MEATBALLS PROVENÇALE

Beef with pork meatballs, onions, garlic, basil, parsley, tomato & parmesan cheese

ENTRÉES:

SEARED SALMON

Pan seared salmon served with asparagus risotto, parmesan cheese, and salsa verde

OR

BRAISED SHORT RIBS BOURGUIGNON

Bone-in braised Angus beef short ribs with red wine sauce, onion, carrot, and herbs. Served with Belgian style fries

OR

LES PETITS FARCIS WITH TOFU 

Baked tomato with tofu stuffing, zucchini gratin, and baked onion with egg and mushroom stuffing, topped with home-made marinara sauce

DESSERTS:

PANNA COTTA

Thickened cream topped with raspberry coulis and diced mango

OR

BELGIAN TIRAMISU

Belgian style tiramisu with speculoos, topped with berries

 Vegetarian



DINE DOWNTOWN 2019

3- COURSE DINNER PRIX FIXE MENU 2

\$49.95 per person (tax and tips not included)

Optional: Wine pairing + \$19.95 (tax and tips not included)

Choice of one item from each section

APPETIZERS:

SOFT SHELL CRAB

Battered and deep-fried soft-shell crab served with a mango cilantro sauce

OR

BRUSSELS SPROUTS SALAD 

Fried brussels sprouts, Dijon dressing, Truffle oil & parmesan cheese

OR

ENTRÉES:

RIB EYE STEAK SAUCE CHAMPIGNON

Angus Beef rib eye steak served with potato gratin, carrot, broccoli, and mushroom sauce

OR

SEAFOOD TRIO IN BISQUE SAUCE

Pan seared salmon and shrimp served with pork and shrimp wonton, garlic noodles and seafood bisque

OR

LES PETITS FARCIS WITH TOFU 

Baked tomato with tofu stuffing, zucchini gratin, and baked onion with egg and mushroom stuffing, topped with home-made marinara sauce

DESSERTS:

PASSION FRUIT-MANGO MOUSSE

Passion Fruit-mango mousse served with raspberry sorbet, fresh berry, and whipped cream

OR

CHOCOLATE TRIANON

Dark chocolate mousse, cake and praline

 Vegetarian