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

Choice of one item from each section

APPETIZERS:

OR
BRUSSELS SPROUTS SALAD
Fried brussels sprouts, Dijon dressing, Truffle oil & parmesan cheese

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