Seated Dinner **MENU**

GF = Gluten-Free | V = Vegetarian | VG = Vegan

All Served Family Style

TIER 1 $75 PP

APPETIZERS (PICK 3)

Cheese & Charcuterie Board (GF)
Classic Tarte Flambée
Mushroom Tarte Flambée (V)
Escargots (GF)
Endive Caesar Salad
Mini Croque Monsieur

MAIN COURSES (PICK 3)

Mussels Marinière (GF)
Roasted Chicken with Pan Jus (GF)
Flank Steak with Peppercorn Sauce (GF)
Pan-Seared Salmon with Leek Compote (GF)
Creamy Vegetable & Mushroom Blanquette (V)

SIDES (PICK 2)

Pommes Frites (V)
Mashed Potatoes & Roasted Squash (V, GF)
Mixed Greens with Lemon Dressing (VG, GF)

DESSERTS (PICK 2)

Crème Brûlée (V, GF)
Floating Island (V)
Chocolate Mousse (V)

TIER 2 $85 PP

APPETIZERS (PICK 3)

Cheese & Charcuterie Board (GF)
Classic Tarte Flambée
Mushroom Tarte Flambée (V)
Escargots (GF)
Endive Caesar Salad
Mini Croque Monsieur
Salmon Tartare
Beef Tartare

MAIN COURSES (PICK 3)

Mussels Marinière (GF)
Roasted Chicken with Pan Jus (GF)
Hanger Steak with Peppercorn Sauce (GF)
Pan-Seared Salmon with Leek Compote (GF)
Creamy Veal & Morel Mushroom Stew
Grilled Prime Ribeye **(+$10 pp)**
Roasted Butternut, Goat Cheese & Hazelnuts (V, GF)

SIDES (PICK 2)

Pommes Frites (V)
Mashed Potatoes & Roasted Squash (V, GF)
Mixed Greens with Lemon Dressing (VG, GF)

DESSERTS (PICK 2)

Crème Brûlée (V, GF)
Floating Island (V)
Chocolate Mousse (V)
Profiteroles (V)

Chocolate Mousse available vegan upon request with 3 days' notice.