



We are pleased to offer our extensive Private Party Menu with your choice from four entrées at a prix fixe of \$28.

Salad

Mesclun green salad with balsamic vinaigrette

Appetizers

Baked Crabmeat and Spinach Stuffed Mushrooms au jus

Duck Liver Pate

“Pommes Frites” with Truffle Mayonnaise

Entrees

Penne Pasta
with a pesto cream sauce and grilled vegetables

Boeuf Bourguignon
beef braised in red wine with garlic and root vegetables and parslid red potatoes

Grilled Chicken Basquaise

grilled marinated chicken breast with sautéed spinach and a lemon and fresh herb butter sauce

Baked Codfish Lyonnaise

codfish baked with thinly sliced onions and potatoes with a white wine cream sauce and a herbed bread crumb crust

Dessert

Baked Apple Crisp with spiced caramel sauce

Crème Brulee with fresh berries