

PISTACHE

2018 SUMMER PRIX FIXE

appetizer

ONION SOUP GRATINEE

ARUGULA SALAD

Cherry Tomatoes, Shaved Parmesan-Reggiano, Lemonette Dressing

MOULES MARINIERE

P.E.I. Mussels, White Wine-Garlic-Shallot Broth

entree

GRILLED ATLANTIC SALMON

Toasted Wild Rice, Lavender, Butternut Squash, Snow Peas,
Pickled Cranberries, Red Wine Gastrique

COQ AU VIN

Red Wine Braised Bell & Evans Chicken, Roasted Button Mushrooms, Lardons,
Pearl Onions, Butter Basted Carrots & Potatoes, Red Wine Jus

HERITAGE PORK TENDERLOIN

Char Grilled, Roasted Local Corn, Fingerling Potatoes,
Confit Tomatoes, Cilantro, Citrus Soy Pork Jus

dessert

MOUSSE AU CHOCOLAT

Rich Dark Chocolate Mousse

CRÈME BRULEE

A Classic Made With Fresh Vanilla Beans

ALMOND CLAFOUTIS

Baked with Seasonal Fruit, Lavender Crème Fraiche

CANNOT BE COMBINED WITH ANY OTHER OFFER OR DISCOUNT

Available Sunday-Thursday Only. Menu is subject to change.

\$40 PER PERSON

(7% SALES TAX AND 20% GRATUITY WILL BE ADDED)