

ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS

 **LES QUATRE CORNETS**
Four Savory Filled Cones—Salad Provençal; Duck Confit;
Pear, Blue Cheese and Walnut Medley;
Smoked Chicken Salad

 **ASPERGES GRILLÉES**
Grilled Asparagus, Shiitake Mushrooms,
Orange Hollandaise

GRATINÉ A L'OIGNON
Onion Soup Gratiné, Gruyere Cheese, Brandy

ESCARGOT BOURGUIGNONNE
Escargots, Garlic Herb Butter

 ***SALADE GOURMANDE**
Salad of Frisée, Endive, Smoked Duck and Walnuts,
Champagne Vinaigrette

 **SOUPE AUX QUATRE CHAMPIGNONS**
Cream of Four Mushroom Soup

MOULES POULETTE AU PERNOD
Steamed Mussels, Pernod, Parsley, Cream

COQUILLES ST. JACQUES PROVENÇAL
Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

LES VIANDES, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY

***FILET D'ÉSPADON**
Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

 ***FILET DE SAUMON D'ATLANTIC**
Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom,
Cream Sauce

BOUILLABAISSE, SOUPE DE POISSONS MEDITERRANÉE
Mediterranean Fish Soup “Bouillabaisse Style” Scallops, Snapper,
Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

***FILET DE BOEUF GRILLÉ**
Grilled Beef Tenderloin, Portobello Mushrooms,
Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

 ***FILET DE PORC AU ROMARIN**
Rosemary Roasted Pork Tenderloin, Glazed Apples,
Calvados Cream

***CARRE D'AGNEAU ROTIS**
Roast Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini,
Green Olive Sauce

 **COQ AU VIN**
Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

 **DUO DE CANARD**
Breast of Duck and Duck Confit, Parisienne Potatoes, French Beans,
Madeira Sauce

NAPOLEON DE LEGUMES
Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry,
Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

BISTRO SPECIAUX—BISTRO SPECIALS

 **FRUITS DE MER**
Lobster, Shrimp, Scallops and Fennel in Puff Pastry,
Vermouth and Chive Cream

HOMARD ROTIS AUX BEURRE
Butter Roasted Lobster Tail, Artichokes,
Chateau Potatoes

***COTE DE BOEUF POUR DEUX**
32 oz Premium Black Angus Rib Eye Steak for Two,
Sautéed Wild Mushrooms, Fresh Seasonal Vegetable,
Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

\$10 PER PERSON IN ADDITION TO COVER CHARGE

PÂTISSERIE—DESSERTS

VANILLA CRÈME BRULÉE
Berry Basket, Sablè Cookie

CHOCOLATE NAPOLÉON
Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

CLASSIC WARM APPLE TATIN
Caramelized Walnut Cream

CARAMEL, VANILLA AND LEMON PROFITEROLES

CHOCOLATE FONDUE FOR TWO
Golden Pineapple, Bananas, Strawberries

ASSORTED ICE CREAM FLAVORS

A SAMPLING OF CAMEMBERT, GOAT CHEESE, ROQUEFORT AND MUNSTER CHEESE

 **CHEF'S SPECIALTIES**

\$20 COVER CHARGE APPLIES

YOUR CHECK MAY REFLECT APPLICABLE VAT OR ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.