



R E S T A U R A N T
JEANNE D'ARC
CUISINE TRADITIONNELLE

Saturday - November 3rd, 2018
Four Course Dinner - Prix Fixe \$56

SOUP

SOUPE D'AUTOMNE

(Butternut Squash Soup)

CHOICE OF SECOND COURSE

SALADE DES ÎLES DU SUD

(Layered Shrimp, Mango & Avocado)

SALADE DE LA REINE MÈRE

(Heirloom Tomato & Mozzarella Salad with a Basil Vinaigrette)

ESCARGOTS DE BOURGOGNE

(Snails Cooked with Garlic, Butter & Parsley)

FOIE GRAS*add \$15

(Foie Gras with Plum Compote)

CHOICE OF ENTREES

BAR ÉPERNAY

(Pan Seared Chilean Sea Bass with a White Wine Sauce)

CREVETTES & COQUILLES St. JACQUES DE COMPOSTELLE

(Prawns & Scallops Cooked with Tomato, Lemon & White Wine)

RIZ DE VEAU DU NAVIGATEUR

(Braised Sweetbreads with a Madeira Sauce)

MAGRET DE CANARD DU VAL DE LOIRE

(Roast Duck Breast with a Raspberry Sauce)

CONFIT DE CANARD

(Muscovy Duck Leg Confit with a Red Wine & Shallot Sauce)

LAPIN CHASSEUR

(Rabbit with Mushrooms, Herbs & White Wine Sauce)

JARRET D'AGNEAU DU PAYS D'OC

(Lamb Shank au Jus)

CARRÉ D'AGNEAU DES ALPAGES*add \$6

(Rack of Lamb with a Red Wine & Shallot Sauce)

BOUTS DE CÔTES DE BOURGOGNE

(Braised Short Ribs with Onions, Mushrooms & Red Wine Sauce)

FAUX FILET AU POIVRE*add \$4

(Black Pepper New York Steak Flambeed in Cognac)

FILET MIGNON, SAUCE FORESTIÈRE*add \$6

(Filet Mignon with a Mushroom Sauce)

served with

GRATIN DAUPHINOIS , HARICOTS VERTS , CAROTTES GLACÉES

(Potatoes au Gratin) (Green Beans) (Glazed Baby Carrots)

CHOICE OF DESSERTS

SOUFFLÉ AU GRAND MARNIER

(Orange Liqueur Soufflé)

MOUSSE AU CHOCOLAT

(Chocolate Mousse)

FRAISIER

(Strawberry & Raspberry Grand Marnier-Cream Cake)

Coffee or Tea \$2