



R E S T A U R A N T
J E A N N E D ' A R C
C U I S I N E T R A D I T I O N N E L L E

Thursday - July 18, 2019

Four Course Dinner - Prix Fixe \$56

SOUP

SOUPE DE LA JARDINIÈRE

(Vegetable Soup)

CHOICE OF SECOND COURSE

VOL AU VENT LA VALLIÈRE

(Mixed Green Salad with Chicken Filet Tenders & Mushrooms in Lemon Sauce & Puff Pastry)

SALADE DE LA REINE MÈRE

(Heirloom Tomato & Mozzarella Salad with Basil Vinaigrette)

ESCARGOTS DE BOURGOGNE

(Snails with Garlic, Butter & Parsley)

CHOICE OF ENTREES

BAR ÉPERNAY

(Pan Seared Chilean Sea Bass with White Wine Sauce)

CREVETTES & COQUILLES St. JACQUES DE COMPOSTELLE

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

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 a Mushrooms, Herbs & White Wine Sauce)

JARRET D'AGNEAU DU PAYS D'OC

(Lamb Shank au Jus)

FILET D'AGNEAU ARAMIS

(Lamb Loin with Truffle Sauce)

CARRÉ D'AGNEAU DES ALPAGES*add \$6

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

BOUTS DE CÔTES DE BOURGOGNE

(Short Ribs with Onions, Mushrooms and 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)

TARTELETTE AUX FRAMBOISES

(Raspberry Tartlet)

POIRE BELLE HÉLÈNE

(Poached Pear with Vanilla Ice Cream, Hot Chocolate Sauce & Chantilly Cream)

Coffee or Tea \$2