



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

Saturday - July 26, 2019

Four Course Dinner - Prix Fixe \$56

SOUP

SOUPE DE LA JARDINIÈRE

(Vegetable Soup)

CHOICE OF SECOND COURSE

SALADE DES ÎLES DU SUD

(Layered Shrimp, Mango & Avocado)

SALADE DE MOLINON

(Spinach Salad with Truffle Cheese, Fresh Berries & Glazed Walnuts)

ESCARGOTS DE BOURGOGNE

(Snails with Garlic, Butter & Parsley)

CHOICE OF ENTREES

BAR DE NEPTUNE

(Pan Seared Chilean Sea Bass with Scallop 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)

CARRÉ D'AGNEAU DES ALPAGES*add \$6

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

BOEUF BOURGUIGNON

(Chunks Of Prime Beef Simmered in Red Wine with Onions & Mushrooms)

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)

TIRAMISU

(Rum-Cream Cake)

FRAISIER

(French Strawberry Cream Cake)

Coffee or Tea \$2