



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

Saturday - August 17, 2019  
Four Course Dinner - Prix Fixe \$56

**SOUP**

**SOUPE DE SOISSONS**

(Lentil Soup)

**CHOICE OF SECOND COURSE**

**SALADE DES ÎLES DU SUD**

(Layered Shrimp, Mango & Avocado)

**SALADE DU BARON DE SIORAC**

(Mixed Green Salad with Truffle Cheese, Glazed Pear & Walnuts)

**ESCARGOTS DE BOURGOGNE**

(Snails with Garlic, Butter & Parsley)

**CHOICE OF ENTREES**

**SAUMON DE NEPTUNE**

(Pan Seared Wild King Salmon 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)

**BOUTS DE CÔTES DE BOURGOGNE**

(Short Ribs with Red Wine Onion & Mushroom 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)

**CRÈME CARAMEL DE POMONE**

(Crème Caramel with Fresh Berries)

**TARTELETTE AUX FRAMBOISES**

(Raspberry Tartlet)

**Coffee or Tea \$2**