

# The CASUAL FRENCH MENU 

## Appetizers/Salads: Choose 1

## Alsatian Onion and Bacon Tart

Puff Pastry, Fromage Blanc, Gruyere Cheese and Thyme

## Smoked Salmon and Herb Fromage

 Blanc TartineCucumber, Red Onion and Dill

## Chicken Liver Mousse

Toasted Baguette, Red Onion Jam

## Entrees: Choose One

## Crispy Skinned Salmon

Lemon Caper Beurre Blanc and Parsley

## Alsatian Roasted Chicken Breast

Creamy Button Mushroom and Onion Riesling Sauce

## Steak Au Poivre

Pepper Crusted Beef Tenderloin, Green
Peppercorn Sauce

Mesclun Greens and Herb Salad Blue Cheese, Shaved Apples and Lemon Vinaigrette

## Frisee Salad

Bacon Lardons, Olive oil Croutons, Sage and Sherry Vinaigrette

## Pan Roasted Pork Chop

Roasted Apples and Whole Grain Mustard Sauce

## Quiche

Mushrooms, Onions, Gruyere Cheese and Sage (V)

## Sides: Choose Two

## Pomme Fondant

Crushed Roasted Potatoes with Butter and Thyme

## Pomme Puree

Simply Delicious Mashed Potatoes

## Pan Roasted Fall Squash

Butter Brown Sugar, Powdered Ginger and Sage

## Desserts: Choose One

Peach or seasonal Melba
Warm Lemon Pound Cake, Peach Compote and Vanilla Ice Cream

Mille-Feuille
Lemon Pastry Cream, Raspberries and
Powdered Sugar

## Vegetable Medley

Carrots, Celery, Fennel and Radish with
Butter, Lemon and Fennel Fronds

## Sauteed Green Beans

Butter, Garlic and Thyme

## Chocolate Pot de Creme

Toasted Hazelnuts and Orange Whipped Cream

