



## SUMMER 3 COURSE MENU \$39

### To Start

#### Soup of the Day

Baby Arugula Salad Parmesan, apple cider vinaigrette

Tarte Flambée, puff pastry, caramelized onions, lardons, cheese

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### Main Course

Sea Scallops, pan seared, artichokes white wine sauce

Basmati rice, market vegetables, ratatouille

Poulet Cajun, sliced chicken breast, Cajun spice and beurre blanc sauce,

Homemade Pommes Frites

Veal Blanquette, stewed in white wine, diced mushrooms & carrots,

Basmati rice, market vegetables

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### To Finish

Apple Cake, caramel drizzle, crème anglaise

Chocolate Crepe, homemade chocolate ganache