



**BIENVENUE | Welcome**

**Frites de polenta aux herbes (v)**  
*Polenta fries, fresh herbs*

**Comme des Olives Vertes et Noires Chèvre**  
*Fresh goat cheese "olives", black and green*

**HORS D'OEUVRES | Appetizers**

(Choose One)

**LA MER | Sea**

**Bisque de homard**  
*Lobster Bisque garnished with lobster, scallops, mussels and quenelle*

**Tartare de thon ahi, persil facon arlequin, frites de legumes\***  
*Hand-cut ahi tuna, parsley like a harlequin, vegetable fries*

**Filet de Saumon, legerement fumé à la Parisienne, Œuf Mimosa\***  
*Lightly smoked cured salmon, deviled egg, hazelnut-balsamic vinaigrette*

**LA TERRE | Land**

**Salade de saison\* (v)**  
*hard boiled egg, green beans, tomatoes, potatoes, black olives, extra-virgin olive oil vinaigrette Optional: Ahi tuna, anchovies*

**Cromesquis d'escargot ail et fines herbes**  
*Crispy escargots in panko bread crumbs, garlic and fresh herbs*

**Paté en croute « Marie-Isabelle Macquet », compote de figue et poire**  
*"Chef Emmanuel's Aunt", home-style paté in savory dough, fig and pear compote*

**Œuf mollet Florentine\***  
*Poached egg, creamed spinach, mushrooms, comté cheese*

**PLAT PRINCIPAL | Mains**

(Choose One)

**LA MER | Sea**

**Quenelles de vivaneau et St. Jacques, salpicon de homard et jus des carcasses\***  
*Red snapper & scallop mousseline, lobster morsels and lobster sauce*

**St. Jacques roties, aux petits legumes beurre citron\***  
*Roasted jumbo scallops, assorted garden vegetables, lemon butter sauce*

**Dos de bar roti sur un pain croustillant ratatouille sauce tomate et olive**  
*Seabass filet, crispy bread, braised vegetables, olive and tomato sauce*

**Le fish and chips de la Mer, Cabillaud sauces rouille et tartare, legumes frits**  
*La Mer's fish & chips, garlic-saffron and tartare sauce*

**LA TERRE | Land**

**Filet de boeuf poelé, compotée d'oignons doux, jus au vin rouge, frites\***  
*Beef filet mignon, sweet onion sauté, red wine jus, hand-cut fries*

**Magret de canard, au cassis carottes vichy, polenta cremeuse\***  
*Seared duck breast, black currant Demi glacé, butter braised carrots, creamy polenta*

**Jarret de veau à l'ancienne comme une blanquette aux morilles riz pilaf**  
*Braised veal shank in morel and button mushroom cream sauce, rice pilaf*

**Gratinée de pomme de terre et fromages de montagne (v)**  
*Potato au gratin, mountain cheeses, comté and gruyere*

**≈DESSERTS≈**



(Choose One)

**Ile flottante aux agrumes, Crème anglaise**  
*Soft meringue, lemon and lime filling, egg custard*

**Mont Blanc "marron-myrtilles"**  
*Sweet chestnut, blueberry gel, vanilla cream bavarois*

**Le Baba au rhum crème chantilly à la vanille**  
*Rum Baba, vanilla whipped cream*

**Barre chocolat, sauce café**  
*Chocolate bar, coffee sauce*

**Gelée de citron, orange et pamplemousse rose bugnes à la fleur d'oranger**  
*Chilled orange, lemon and grapefruit jelly crumble, orange blossom mountain beignet*

Dinner includes one main course. Please enjoy any additional mains for \$10.

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(v) Vegetarian