

Scholar's Dining Room Menu
A Night in Paris

\$32 + tax

1ST

Consommé a l'essence de Truffle
Truffle Scented Consommé, Thyme Gougeres

..... or

Pan Fried Duck Breast, Maple Blueberry Caramel,
Arugula Salad, Lemon Herb Vinaigrette
Courtesy of Jamie (Student 2015)

2ND

Salmon Duet
Shaved Asparagus Salad
Maple Cured Smoked Salmon & Gravlax

..... or

White Wine Steamed Mussels
Garlic, Shallots, Tomato Concasse & Chives

PRINCIPLE

Rack of Lamb
Honey Mustard Panko Crust
Dauphine Potato, Market Vegetables

..... or

Filet Oscar
Filet Migon, Crab, & Asparagus Béarnaise Sauce
White Bean Puree
..... or

Lobster Thermidor
Lobster, Wild Mushroom, Seafood Cream & Broiled
with Parmesan Cheese
Saffron Rice Pilaf, Market Vegetables

SWEETS

A Selection of House Made Desserts

*Proudly serving Oso Negro
Regular & Decaffeinated Coffee*