

A Night in Paris
March 22 & 23
Scholar's Dining Room

Menu

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)*

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2ND

Salmon Duet
Shaved Asparagus Salad
Maple Cured Smoked Salmon & Gravlax
or
White Wine Steamed Mussels
Garlic, Shallots, Tomato Concasse & Chives

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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 & Parmesan
Cheese, Saffron Rice Pilaf, Market Vegetables

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SWEETS

A Selection of Classic French Desserts
Menus subject to change without notice

\$28.95 + tax