

Scholar's Dining Room Menu

A Taste of Paris

.....
\$36 + 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

2ND

SALMON DUET
Maple cured smoked salmon and gravlax
shaved asparagus salad

..... or

WHITE WINE STEAMED MUSSELS
garlic, shallots, tomato concasse & chives

MAIN

RACK OF LAMB
Honey mustard panko crust
dauphine potato, market vegetables

..... or

FILET OSCAR
Beef Tenderloin, 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 choice of classic French desserts.

*Proudly serving Oso Negro
Regular & Decaffeinated Coffee*