



LA NOTE

DINNER EN L'HONNEUR

Date _____

Prix fix \$25/person

(beverages, desserts, taxes and gratuity not included)



LES HORS D'OEUVRE

(Shared Appetizers)

CROTIN DE FROMAGE DE CHEVRE CUIITS AUX NOIX

Oven baked, nut crusted goat cheese served
with French country toasts, roasted garlic and Provencales tomatoes

SALADE VERTE (add for (\$2.50)

Green salad with house Dijon Vinaigrette

(AU CHOIX)

Please choose one of the following

POULET A LA MOUTARDE ET AUX CHAMPIGNONS

Slow simmered country style, whole-grain fed organic chicken, with mushrooms
garlic, mustard, herbs, white wine, and served with saffron rice and green beans

BAGNAT AU BRIE ET A LA TOMATE

Warm French Brie and Provencales tomatoes, with tomato pesto
Served on warm soft roll open faced with rosemary potatoes or greens

BAGNAT AU STEAK HACHE PERSILLADE

Grilled ground beef steak, mixed with jumbo minced garlic and whole sliced onions and parsley, served with
aioli and Provencales tomatoes

Served on warm soft roll open faced with rosemary potatoes or greens

LES PENNES DE CHEZ NOUS

Penne pasta tossed with a Provençal tomato sauce, sprinkled with Parmesan

*With chicken breast or Niman Ranch bolognese

LA RATATOUILLE BORGHETTI

Provençal style vegetable stew with eggplant, zucchini, tomatoes, basil and savory herbs

Served over rosemary couscous, sprinkled with fresh grated Parmesan cheese

SAUMON GRILLE AU BASILIC

Grilled organic basil marinated farmed Salmon fillet,
served with Safron rice, green beans
and Roasted tomatoes

DESSERT choices:

Petits delices aux chocolat: To share (\$3/per person)

Bite size homemade chocolate fondants- or mini cup cakes

or

Chocolate Bread pudding, chocolate cake or fruit tart (\$6/per person)

***Many more drinks and menu items selections are available for purchase
on an "a la carte basis" or "no-host bar" basis**