



# LA NOTE

DINNER EN L'HONNEUR:  
DATE: \_\_\_\_\_



**\$30/person (tax and surcharge 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 Provençal tomatoes

### **SALADE VERTE (add \$2.50/per person)**

Mixed greens salad with house Dijon Vinaigrette

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(AU CHOIX)

Please choose one of the following

### **BAGNAT AU STEAK HACHE PERSILLADE**

Grilled ground beef steak, mixed with jumbo minced garlic and whole sliced onions and parsley, served  
with aioli and Provençal tomatoes  
Served on warm soft roll open faced with rosemary potatoes or greens

### **POULET A LA MOUTARDE**

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

### **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 saffron rice, green beans and Roasted tomatoes

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### DESSERT:

Petits delices aux chocolat (Add \$3/per person)

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