



# LA NOTE



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

**\$35/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:

**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

**STEAK FRITES PERSILLADE**

Grilled Organic Niman Ranch flat iron steak,  
with parsley butter, served with French fries

**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 MERGUEZ**

Provençal style vegetable stew with eggplant, zucchini, tomatoes, basil and savory herbs  
Served over rosemary couscous, spicy lamb sausage, 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)**

Bite size homemade chocolate fondants

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