



**R E S T A U R A N T**  
**JEANNE D'ARC**  
**CUISINE TRADITIONNELLE**

Thursday - December 12, 2019  
Four Course Dinner - Prix Fixe \$58

**SOUP**

**SOUPE PARISIENNE**

(Leek & Potato Soup)

**CHOICE OF SECOND COURSE**

**SALADE DE LA REINE MÈRE**

(Heirloom Tomato & Mozzarella Salad with Basil Vinaigrette)

**ESCARGOTS DE BOURGOGNE**

(Snails with Garlic, Butter & Parsley)

**SALADE DE LA JARDINIÈRE**

(Little Gem Lettuce with Shaved Parmesan, Avocado & a Deviled Egg)

**CHOICE OF ENTREES**

**BAR AMPHITRITE**

(Pan Seared Chilean Sea Bass with Scallop Sauce)

**CREVETTES & COQUILLES St. JACQUES DE COMPOSTELLE**

(Prawns & Scallops Cooked with Tomato, Lemon & White Wine)

**MAGRET DE CANARD DU VAL DE LOIRE**

(Roast Duck Breast with a Raspberry Sauce)

**CONFIT DE CANARD**

(Muscovy Duck Leg Confit with a Red Wine & Shallot Sauce)

**LAPIN CHASSEUR**

(Rabbit with a Mushrooms, Herbs & White Wine Sauce)

**NOISETTE D'AGNEAU, SAUCE AUX TRUFFES**

(Lamb Loin with Truffle Sauce)

**JARRET D'AGNEAU DU PAYS D'OC**

(Lamb Shank au Jus)

**CARRÉ D'AGNEAU DES ALPAGES\*add \$6**

(Rack of Lamb with a Red Wine & Shallot Sauce)

**BOUTS DE CÔTES DE BOURGOGNE**

(Short Ribs with Onions, Mushrooms & Red Wine Sauce)

**FAUX FILET AU POIVRE\*add \$4**

(Black Pepper New York Steak Flambeed in Cognac)

**FILET MIGNON, SAUCE FORESTIÈRE\*add \$6**

(Filet Mignon with a Mushroom Sauce)

**served with**

**GRATIN DAUPHINOIS , HARICOTS VERTS , CAROTTES GLACÉES**

(Potatoes au Gratin)

(Green Beans)

(Glazed Carrots)

**CHOICE OF DESSERTS**

**SOUFFLÉ AU GRAND MARNIER**

(Orange Liqueur Soufflé)

**TARTELETTE DE POMONE**

(Raspberry, Blueberry & Blackberry Tartlet)

**MOUSSE AU CHOCOLAT**

(Chocolate Mousse)

**Coffee or Tea \$2**