



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

Wednesday - December 11, 2019
Four Course Dinner - Prix Fixe \$58

SOUP

SOUPE PARISIENNE

(Leek & Potato Soup)

CHOICE OF SECOND COURSE

SALADE PRINCESSE

(Mixed Green Salad with a Shrimp Stuffed Half Avocado)

ESCARGOTS DE BOURGOGNE

(Snails with Garlic, Butter & Parsley)

SALADE DU BARON DE SIORAC

(Mixed Green Lettuce with Shaved Parmesan, Glazed Pear & Walnuts)

CHOICE OF ENTREES

SAUMON ÉPERNAY

(Pan Seared Wild King Salmon with White Wine Sauce)

CREVETTES & COQUILLES St. JACQUES DE COMPOSTELLE

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

CONFIT DE CANARD

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

LAPIN CHASSEUR

(Rabbit with a Mushrooms, Herbs & White Wine 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)

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)

MOUSSE AU CHOCOLAT

(Chocolate Mousse)

Coffee or Tea \$2