

French Wine Dinner
Saturday, October 17th, 2009
6 Pm

1st course
Ratatouille Goat Cheese Tart

2nd course
Salad Lyon
Frissee with a dijon vinaigrette, poached egg, bacon lardon and
fresh baby beets

3rd course
Steak Au Poivre
Beef Tenderloin with a cracked peppercorn sauce, au gratin potatoes and
haricot verte beans
- or -
Coquilles St. Jacques
Large sea scallops, seared and served in a mushroom cream sauce with
roast garlic mashed potatoes.

Vegetarian and special diet options available!

Apple Tart Tatin

\$55 per person not including tax or gratuity
Reservations required 505-286-2684