

# 30 Years Anniversary Menu

## Celebrating our 30 years Anniversary

### Prix Fix Menu

\$79 pp++

Comes with a Glass of Crémant per person



Jean Baptiste Massala, Chef de Cuisine

A 3% service fee will be added to all guest checks  
And will be used to cover the increasing server wages.  
This fee is not a tip

### Appetizers

#### *Salade d'endive au Roquefort*

Endive salad with apple, walnut & Roquefort

#### *Tartare de Saumon*

Salmon tartar with fresh dill, olive oil & lemon

#### *Millefeuille de Ris de veau*

Sweetbread Napoleon with Portabello mushroom

#### *Fricassée de champignons*

Shiitake Button & Hen-of-the-woods mushroom  
Sautéed with olive oil, parsley, and garlic.

#### *Terrine de mousse de foie de volaille*

Organic chicken liver mousse terrine  
Served with toasted French bread

#### *Pied de cochon*

Crusty boneless pig feet, onion mustard sauce

#### *Escargots au beurre d'ail*

Snails baked in garlic butter.

#### *Tarte à l'oignon*

Onion tart with bacon, Gruyère and baby green salad

### Entrées

#### *Païllasson de saumon*

Salmon in potato crust, butternut squash sauce

#### *Tthon grillé, socca, olives, citron & tomates*

Grilled tuna cooked rare, chick peas crêpe, olives,  
tomatoes & confied lemon, extra virgin olive oil

#### *Poisson du jour*

Catch of the day

#### *Tournedos au poivre (add \$10)*

Seared beef tournedos filet, peppercorn sauce  
French fries & mixed green salad

#### *Joues de veau braisées*

Three veal cheeks braised Osso-Bucco style  
Served with Orecchiette pasta, basil and truffle oil

#### *Cassoulet Bistrot Lepic*

Duck leg confit, garlic & pork sausage & cannellini bean

#### *Médallions de boeuf poêlés*

Seared beef medallions, creamy polenta & mushroom jus

#### *Escalopes de veau panées*

Breaded veal scallopini, pomme purée, Spring vegetables

### Desserts

#### *Ile flottante*

Soft baked meringue & crème Anglaise

#### *Tarte chaude au chocolat*

Warm chocolate tart

#### *Glace maison à la menthe*

Homemade fresh mint,

#### *Tarte au citron*

Lemon tart