

BISTRO BRIE & BORDEAUX

Restaurant Week March 25–April 3, 2022

1st Course

Salade Maison

Organic Mixed Greens, Tomatoes and Dijon Vinaigrette

or

Soup du Jour

2nd Course

PEI Mussels & Fries, “Marinière”

White Wine, Light Cream, Shallots, Garlic, & Parsley

or

Duck En Croûte,

Spiced Ground Duck *with* Pork, Wrapped in Puff Pastry, Green Lentil Ragu, Cassis Sauce

or

Vegetable Pasta

Fresh Tagliolini, Diced Tomatoes, Zucchini, Asparagus Tips, Shitake Mushrooms, Basil Puree

Dessert

All Desserts, Ice Cream & Sorbet Prepared Daily at The Bistro

Dessert du Jour

or

Traditional Crème Brûlée

or

Ice Cream or Sorbet

\$30 p/p

Beverage, Tax and Tip Not Included
Available for Dine In Only

Exécutive Chef, Stéphane Desgaches

Bon Appetite!