

May 9-20



OPERA SALAD

Mixed greens, shaved beets, radish, carrots, cherry tomatoes, spring onions tossed with a light champagne vinaigrette

FRENCH COUNTRY SIDE SALAD

Roasted potatoes, stone ground mustard, slab bacon, hard boiled eggs, fresh herbs and cornichons

BREAST OF CHICKEN CHRISTINE

Served with fragrant rosemary scented jasmine rice, peaches and raspberries

BEEF BOURGUIGNONNE

Braised with carrots, onions, mushrooms and a rich red wine sauce, served with egg noodles.

HARICOTS VERTS

Petite green beans, oven roasted, sweet cream butter, fleur de sel and cracked pepper

CARROTS PRINTEMPS

Lightly caramelized and served with dandelion honey and tarragon

POMMES DAUPHINOISE

Thinly sliced potatoes, layered with onion, gruyere cheese and rich custard hinted with nutmeg and garlic

BAUGUETTES, CROISSANTS AND BUTTER

DESSERT BUFFET

Assorted tortes, seasonal cheesecakes and cookies

