

## Riverfront Caf  Menu

Soupe   Oignon Gratin e. \$7.95

French onion soup with toasted crouton and Gruy re cheese.

Lobster Bisque \$9.95

A rich lobster bisque seasoned with garlic, shallots and tarragon.

Escargots au Basilic \$12.95

Snails served in the shell with a blend of sweet basil, garlic, shallots and sweet butter.

Coquilles Saint-Jacques a la Parisienne . \$12.95

Maine sea scallops, saut ed, served with a fish velout  sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry and Reggiano cheese. Served in a natural sea scallop shell with duchess potatoes.

Homard et Saint Andr  en Cro te. \$10.95

Maine lobster and Saint Andre cheese wrapped in puff pastry, baked, served with a black currant sauce.

Artichaut   Alouette . \$9.95

California artichoke hearts, saut ed, stuffed with alouette cheese, breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Carpaccio de Filet de Beouf aux Champignons Sauvages \$12.95

Carpaccio of  Prime  beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Reggiano cheese, cracked black peppercorn and saut ed wild mushrooms.

Truite Fum e, C cile \$9.95

Applewood smoked Rainbow Trout served with marinated asparagus and chive infused olive oil.

P t  Maison. \$9.95

Chicken liver p t  with green peppercorns, hard boiled egg, red onion, olives, cornichons pickled caperberries and stonewheat crackers.

Fromage du Jour \$9.95

A selection of imported artisanal cheeses, with dates, membrillo (quince paste), almond/fig cake and fruit bread.

Tapenade Provençale . \$8.95

A roasted tomato and olive tapenade drizzled with extra virgin olive oil served with French bread.

Olives and Roasted Almonds. \$7.95

Seasonal olives served in their natural marinade, and roasted almonds.

Assiette de Coquillage au Basilic \$28.95

A medley of shellfish including shrimp, sea scallops, P.E.I. Island mussels, Pasta Neck clams and escargot served over spinach fettuccini with mushrooms, diced tomatoes, olives and Reggiano cheese, basil olive oil.

Saumon au Raifort, Maitre d'hôtel. \$27.95

Seared filet of Atlantic Salmon topped with a fresh horseradish crust and an herb butter sauce. Served with julienne zucchini and yellow squash.

Galettes de Homard, Salade de Concombres. \$23.95

Sautéed Maine lobster cakes served on a bed of julienne cucumber, pickled ginger and jicama coleslaw, flavored with a lemon grass, cayenne and curry infused olive oil, garnished with petit dill.

Escalope de Veau aux Fruits de Mer \$32.95

Sautéed breaded cutlet of Provimi veal with Maine lobster, cold water shrimp, Maine sea scallops and asparagus spears in a Normandy wine sauce with fresh dill.

Ris de Veau Grenobloise \$28.95

Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

Suprême de Volaille aux Noisettes et aux Crustacés \$29.95

A roasted French breast of chicken, served with Maine lobster, cold water shrimp, and a hazelnut sweet potato mousseline, sauced with a mushroom and apple Frangelico cream sauce.

Suprême de Volaille, Basilic \$21.95

A roasted French breast of free-range chicken served with toasted pinenuts, Parmigiano-Reggiano cheese and a basil/herb butter sauce.

Côte de Porc, Abricot \$21.95

A French loin pork chop, grille, served with a sweet potato mousseline and a pungent apricot sauce with apricots.

Carré d'Agneau à la Provençale \$38.95

Roasted Australian rack of lamb, topped with a roasted tomato herb crust, seasonal beans, braised cipollini onions, eggplant, garlic and olives, sauce au naturel.

Petit Filet Mignon à l'Estragon \$28.95

Center cut filet mignon, potato mousseline and summer vegetables served with a tarragon red wine sauce.

Filet de Boeuf au Stilton \$34.95

Center cut filet mignon, grille, topped with Stilton Blue cheese, garnished with a cheese crisp and potato galettes with a ruby port wine sauce.

Filet de Boeuf Wellington à la Périgourdine \$36.95

Center cut filet mignon, grille, wrapped in puff pastry with Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgueux.