



**North Shore Restaurant Month Menu 2017**

3 Course Prix Fixe Menu  
\$33 excluding taxes & gratuity

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**Soupe de Jour** / chef's selection

**Soupe a L'Oignon Bistro Bordeaux** / Emmental / Gruyere / classic beef broth

**Escargots de Bourgogne** / Burgundy snails / herb butter / Pernod / garlic

**Mousse de Foie de Volaille** / chicken liver mousse / pickled vegetables, Dijon mustard / toasted baguette

**Steak Tartare** / capers / cornichons / shallot / egg yolk

**Salade Maison** / mixed greens / verjus vinaigrette

**Salade Lyonnaise** / frisee / soft poached egg / bacon lardons / lemon pepper vinaigrette

**Salade de Thon d'hiver** / line caught Albacore tuna / pickles / frisee / hard boiled eggs / Dijon vinaigrette

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**Coregone Blanc aux Lentilles** / Lake Superior whitefish / black beluga lentils / creamed leeks / smoked whitefish brandade

**Moules Frites Mariniere** / Prince Edward Island mussels / white wine / butter / beef tallow French fries

**Truite Sauvage Amandine** / Rushing Waters rainbow trout (WI) / almond puree / fennel / yukon gold potatoes / Marcona almonds

**Steak Pommes Frites** / 8 oz. hanger steak / maître d' butter / beef tallow French fries

**Coq au Vin Bourguignon** / chicken leg & thigh / bacon lardons / Cipollini onion / carrots / mushrooms / fingerling potato

**Gnocchis Parisian au Beurre Noisette** / Parisian style gnocchis / roasted mushrooms / butternut squash / turnips / brown butter

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**Pain Perdu au Calvados** / sweet fried brioche / house made vanilla ice cream / calvados & vanilla bean caramel

**Terrine au Chocolat Noir** / "Chocovic" 70% dark chocolate terrine / fresh raspberry coulis

**Profiteroles au Chocolat** / "pate a choux" / vanilla ice cream / 70% dark chocolate sauce

**Executive Chef John Slack, Sous Chef Colin Scroggins**  
**a service charge of 20% may be added for parties of 6 or more**  
**Visit our sister restaurants Creperie Saint Germain & Patisserie Coralie**