

Beaujolais Nouveau Menu

November 18 & 19, 2010

AT Tradition by *Pascal*



STARTERS

Radis, Beurre et Rosette

Assiette de Pâtés

Saucisson Chaud Façon Lyonnaise

Assortment of Homemade Pâtés, Cold Cuts, Radishes & Warm Sausage

MAIN COURSE

Quenelle de Brochet Sauce Nantua

Pike Dumpling with Bisque Sauce

OR

Entrecôte Marchand de Vin à la Moelle

N.Y. Steak with Marrow and Wine Sauce

OR

Poularde Lyonnaise aux Champignons

Braised Free-Range Hen Stuffed with Poultry Mousse, Mushroom Cream Sauce

OR

Saumon au Vin Rouge

Grilled Salmon Tournedos with Cabernet Sauce

THIRD COURSE

Fromages

Cheeses

DESSERT TRIO

Tarte Fine aux Pommes

Mousse au Chocolat

Oeufs à la Neige

Apple Tart, Chocolate Mousse & Floating Island

Menu includes a bottle per couple of:

2011 Beaujolais Nouveau

\$75 per person

LIVE MUSIC!

