

**AUTUMN HVRW  
LUNCH \$39.95**

**SMALL PLATES**

**Soup Du Jour**

**Cheese Fondue for Two**

Gruyere, Swiss Cheese, White Wine, Apples, Pears, Carrots, Celery, Sour Dough Bread

**Mystic Oysters**

Tequila Mignonette

**Warm Frisée aux Lardons  
Salad**

Crispy Pancetta, Poached Egg, Crumbled Roquefort Cheese, Croutons, warm Sherry Vinaigrette

**P.E.I. Mussels Provençal**

Fennel, Tomato, Shallots, Fresh herbs, Pernod, White Wine

**Dessert**

**Profiterole**

**LARGE PLATES**

**Omelette Du Jour**

Baby Greens, House Fries

**Croque Monsieur**

Brioche Grilled Cheese, Ham, Swiss, Bechamel Sauce, House Made Fries, Baby Mixed Greens

**Croque Madame**

Fried Egg, Brioche Grilled Cheese, Ham, Swiss, Bechamel Sauce, House Made Fries, Baby Mixed Greens

**Bouillabaisse Provençal**

Provençal Style Fish Soup, Fish Du Jour, Shrimp, Clams, Mussels, Fennel, Tomatoes, Leeks, Garlic Croutons

# **AUTUMN HVRW DINNER \$44.95**

## **SMALL PLATES**

### **Soup Du Jour**

### **Cheese Fondue for Two**

Gruyere, Swiss Cheese, White Wine, Apples, Pears, Carrots, Celery, Sour Dough Bread

### **Warm Frisee aux Lardons Salad**

Crispy Pancetta, Poached Egg, Crumbled Roquefort Cheese, Croutons, warm Sherry Vinaigrette

### **Warm Oysters and Pearls**

Pearl Tapioca, Champagne Sabayon, Lemon Beurre Blanc

### **P.E.I. Mussels Provençal**

Fennel, Tomato, Garlic, Shallots, Fresh Herbs, Pernod, White Wine

## **Dessert**

**Profiterole**

**Apple Strudel**

**Banana Filo**

## **LARGE PLATES**

### **Boneless Beef Short Rib Bourguignon**

Yukon Whipped Potatoes, Baby Carrots, Peas, Roasted Shallots, Mushrooms, Roasted Tomatoes, Red Wine Sauce

### **Oven Roasted Cornish Hen**

Blended Wild Rice, Roasted Fall Root Vegetables, Smoked Tomato Hummus, Rosemary Au Jus

### **Grilled Atlantic Salmon**

Baby Bok Choy, Baby Carrots, Turmeric Basmati Rice, Carrot Coconut Broth

### **Pan Seared Branzino**

Grilled Asparagus, Yukon Fries, Green Olive Caper Tomato Relish

### **Bouillabaisse Provençal Fish Stew**

Fish Du Jour, Shrimp, Clams, Mussels, Fennel, Tomatoes, Leeks, Garlic Croutons, Rouille

# **AUTUMN HVRW BRUNCH \$39.95**

## **SMALL PLATES**

### **French Toast Bites**

Lemon Curd, Chocolate Sauce,  
Mixed Berry Jam

### **Cheese Fondue for Two**

Gruyere, Swiss Cheese, White  
Wine, Apples, Pears, Carrots,  
Celery, Sour Dough Bread

### **Mystic Oysters**

Tequila Mignonette

### **Warm Frisée aux Lardons Salad**

Crispy Pancetta, Poached Egg,  
Crumbled Roquefort Cheese,  
Croutons, warm Sherry Vinaigrette

### **P.E.I. Mussels Provençal**

Fennel, Tomato, Shallots, Fresh  
Herbs, Pernod, White Wine

## **Dessert**

**Profiterole**

**Apple Strudel**

**Banana Filo**

## **LARGE PLATES**

### **Eggs Benedict**

Poached Eggs, French Ham,  
Croissant, Hollandaise Sauce,  
Potato Cake, Fruit Cup

### **Omelette Du Jour**

Baby Greens, House Fries

### **Croque Monsieur**

Brioche Grilled Cheese, Ham, Swiss,  
Bechamel Sauce, House Made Fries,  
Baby Mixed Greens

### **Croque Madame**

Fried Egg, Brioche Grilled Cheese,  
Ham, Swiss, Bechamel Sauce,  
House Made Fries, Baby Mixed  
Greens