

# France – July 11, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

## Amuse Bouche

### *Paillassons de courgettes*

Hand made pan fried field zucchini fritters served with a citrus aioli

## First Course

### *Salade Lyonnaise*

Mixed greens frisée tossed with smoked bacon, toasted herb croutons and honey mustard vinaigrette

*Vegetarian Option - Mixed greens frisee tossed with toasted herb croutons and honey mustard vinaigrette*

## Main Course

### *Steak au Poivre*

Seared petite tenderloin lightly coated with crushed peppercorns topped with a creamy pan sauce accompanied with whipped potato and buttered asparagus

*Vegetarian Option - Cauliflower steak with olive oil whipped potato and buttered asparagus*

## Dessert Course

### *Creme Brulee*

Luscious vanilla cream under a crackly caramelized sugar top garnished with whipped cream and chocolate

**\$55.95 Plus Hst**