



Vaulted Cuisine



Appetizers

Salade Lyonnaise ~ Traditional French salad from Lyon, made with frisée, hot bacon, and a freshly poached egg.

Souffles (Cheese puff) ~ Airy French cheese puffs, flavored with Gruyere cheese and a hint of nutmeg

Soupe à l'oignon gratinée (French onion soup) ~ Caramelized onions, wine and beef stock topped with bread and cheese, then gratinéed to perfection.

Quiche au Roquefort et aux Poireaux (Roquefort and Leek Quiche)

Entrees

Coquilles Saint-Jacques ~ Scallops cooked with wine and cream and served over a mushroom medley in a scallop dish.

Coq Au Vin ~ Braised Chicken in Red Wine with Onions, Mushrooms and Bacon

Blanquette de Veau ~ Traditional veal stew cooked in a white creamy sauce paired with a warming aromatic pilau.

Smoky Portobello Mushroom Vegan Cassoulet ~ Cassoulet is a traditional white bean dish originating in the south of France.

Desserts

French chocolate truffles

French Lemon Tart

Vanilla Crème Brûlée



