

# French Themed MENU | PLATED

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.  
Applicable for select Bells & Whistles events.

## INCLUDES:

Signature Cocktail - Brandy Truffle  
Premium Bar

## APPETIZER:

Please select ONE from the following options for the group

### Pan-seared Jumbo Sea Scallops

Braised leek ragoût, roasted apple purée, truffle essence

### Salade Niçoise

Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricôts verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

### Salade Maison

Mixed baby greens, ripe tomatoes, beets, artichokes, goat cheese croutons, candied pecans, herb vinaigrette 🌿

### Soupe à l'Oignon

French onion soup, caramelized onions, rich beef broth, melted Gruyère toast

## ENTRÉE:

Please select from the following options for the group

### Roasted Herb Rubbed Rack of Lamb

Potatoes dauphinoise, three bean ragoût, sautéed vegetables, grilled tomato, Cabernet reduction

### Filet de Sole Meunière

Pan-seared sole filet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

## DESSERT:

### Apple Tart

Caramelized apple, crème pâtissier, Calvados cream, honeyed nuts

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas