

FRENCH WEDNESDAY

Chef Léonard Michaud

—

ENTRÉE

Chicken liver pate

*Served with cornichons, chutney, baked
french bread*

2^o ENTRÉE

Crispy Brie

Rocket and balsamic

MAIN

Parisian braised duck leg

*Slow braised with port wine, served with
mash*

DESSERT

Pear Belle Helene

*Poached pear, chocolate sauce, vanilla bean
ice cream*

\$49