



Gemmell's Restaurant

Proudly Presents

"Dinner for Two"

Four courses

First Course

Hors D'oeuvre

(Appetizer)

Choice of one shared

Champignons

*Mixed wild mushrooms sautéed with an herb butter,
Drizzled with extra virgin olive oil*

Feuillete

*Chef Byron's specialty, House Made Puff Pastry Pillow in a Creamy Herb White
Wine sauce and Asparagus spears*

Pate D Canard

*The chef's blend of duck liver and cognac into an airy mousse
Served with toast points and aspic*

Second Course

Veloute or Salade

(Soup or Salad)

Choice of one per person:

Mixed Organic Baby Green Salade

*Fresh Baby Greens and wedges of Fresh Roma Tomatoes tossed
In Bordeaux Vinaigrette dressing then topped with walnuts*

Veloute te de Champignons Soup,

Cream of Mushroom Soup

Veloute te de Langouste soup

Cream of Lobster Bisque

Or

Caesar Salade

*Crisp Romaine lettuce tossed in a traditional Caesar dressing
with garlic croutons and Parmesan cheese.*

“Dinner for Two”

Third Course

Entrees

Choice of one per person:

Chicken Provençale

Chicken Breast sautéed With fresh Roma tomatoes, basil, capers, white wine a scent of lavender served with Rice and a Medley of Vegetables.

Darnes de Saumon Pouchees

Fresh Wild Salmon poached and finished in a champagne lemon dill light cream sauce Sides of rice and assorted Vegetables

New York Steak Au Poive

New York Steak seared to perfection then finished in a Green Peppercorn Brandy Sauce and accompanied with roasted garlic baby potatoes and the chef's selection of fresh vegetables

Ratatouille Nicoise

A vegetable ragout typical Provencal, Sautéed roasted bell peppers, onions, olives, capers, tomatoes served over a bed of herb rice

Fourth Course

Entremets

(Dessert)

Choices of:

Crepes Suzette

*Fresh thin dessert Crepes sautéed in a fresh Tangerine Grand Manier Butter Sauce,
With a slight drizzle of Caramel sauce with a side of French Vanilla Ice Cream
or*

Choux a la crème Patissiere

Profiteroles Choux filled with pastry cream, iced with caramelized sugar, dusted with confectioner sugar and an array of fruit

Beverage

*Choice of one per person:
Coffee, tea hot or cold or soft drink*

Merci