



Choice of Appetizers:

Soupe du Jour - Vegan

Duxelles - *Vegan Mushroom Pate with Truffle Oil*

Pate de Campagne – Home Made, served with Cornichons, Dijon Mustard

Lettuce with Vinaigrette - *Red Leaf or Green Leaf*

Choice of Entrees:

Cassoulet - *Mixed Beans Stewed with Smaoke Mushrooms and potato*

Gnocchi Parisian au Gratin - *With Truffles, Mornay Sauce And Swiss cheese*

Mushroom Ragout - *Mushrooms a la Creme In a Puff Pastry*

Coq au Vin – Red Wine, Bacon, Onion, Rustic Mushroom Stewed Chicken

Braised Fennel Sausage – With Fryer Pepper, Sweet Red Bell Pepper, Confit Fennel

Eggplant Lasagna – Baked with Goat Cheese, Bechamel and Tomato Chick Pea Sauce

Choice of Desserts:

Café Liegeois - *Vanilla Ice Cream, Hot Espresso, Sweet Cream, topped with Slivered Almonds*

Banana Brulee - French Pastry Cream, Sweet Cookies, Caramelized Sugar Coating

Pruneaux a L'Armagnac – Brandy Infused Prunes