

Long Pants Required for Men.



*Not allergy-free, as our kitchens are not 100% gluten-free.

SOUP & APPETIZERS

Ratatouille

Traditional Baked Vegetables Seasoned with Fresh Herbs, Tomato Sauce, Gratin (optional)

Cream of Tomato a la Provençale

Organic Plum Tomato, Extra Virgin Olive Oil, Cheese Crostini

Lobster Bisque au Ricard

Organic Roasted Tomato, Seafood "Fumet" and Flambé with Anisette

Traditional Caesar Salad

Hearts of Romaine Lettuce, Fresh Plum Tomatoes: Drizzled with Caesar Dressing and Served with Crostini with Gruyere Cheese

Crepe aux Champignons

White Wine Reduction, Parsley, Bay Leaf, Bechemel or Tomato Sauce, Gruyere Cheese

ENTRÉE

Bouillabaisse *



French Style Seafood Stew, Chunk Tomatoes, Aromatic Herbs with Saffron infused

"Carre D'Agneau" with Dijon Mustard and Dark Chocolate Sauce

Served on a bed of Garlic Whipped Potatoes and Garnished with Caramelized Onions

Imported Filet Mignon

Haricot Vert with Roasted Almonds with Lemon Juice, French Fries topped with Béarnaise Sauce or Bourguignonne Sauce

Snapper Papillote

Steamed Marinated Snapper Served with Rice Gardiner, Pumpkin and Creamy Tarragon Sauce and Green Peas

"Pate a la Provençale"

Fettuccini Pasta with Mushroom, onions, Sun Dry Tomatoes Finished with Tomato Sauce and Fresh Herbs

Lentils Ragout

Spiced Sausage, Mirepoix, Thyme, Bay Leaf and Potato

Black & Blue

6 oz Angus Beef with Mozzarella Cheese, Caramelized Onions served with Spiced Potato Wedges **Pork an L'Orange**

Boulangere Potatoes, Vegetables Tian and Glazed with Orange Sauce

Poulet Au Camembert

Oven Baked Breaded Chicken Breast, Cauliflower Sauce, Mixed Vegetables And Camembert Sauce

DESSERT

Beignets

French Style Doughnuts Served with Chocolate Dipping Sauce and Powdered Sugar

Passion Fruit and Mango Mousse

A True Fusion of Dominican Republic & France; Made with Fresh local **Éclair**

Mixed Berries, White chocolate Gouache ad Dark Chocolate Pearls