



## *Dinner Menu*

### *Appetizer*

#### *Le Grenouille \$7*

*Frog legs fried in a light batter with a tomato sauce*

#### *Quiche Lorraine \$6*

*Mini versions of the beloved recipe: puff pastry filled with eggs and bacon*

#### *Poireaux Farcis \$6*

*Marinated leeks filled with smoked salmon and potatoes*

#### *Attereau au Parmesan \$5*

*Polenta rounds with Gruyere cheese breaded and deep fried*

### *Salads*

#### *Salade Waldorf \$4*

*Apples, Celery, and walnuts in a delightful mayonnaise dressing*

#### *Salade de Betterrave \$4*

*Beet and onion salad tossed with an oil and vinegar*

#### *Salade de Tomates \$4*

*Tomatoes and onions tossed in a light vinegar dressing served on bed of greens*

#### *Betterrave en Salade a La Crème \$4*

*A beetroot salad tossed with onions served with mustard crème*

### *Soups*

#### *Cup \$3 / Bowl \$4*

##### *Puree Bressane*

*A creamy pumpkin soup*

##### *Soupe A La Bonne Femme*

*Leek and Potato soup*

### *Hours of Operation ~ Thursday and Friday*

*11:30am - 2:00pm & 5:00pm - 8:30pm, Lunch & Dinner*

*The Classical French Cuisine class thanks you for supporting our program!*

*Merci beaucoup!!*

## Entrees

<i>Entrecôte a La Béarnaise</i>	<b>\$15</b>
<i>A NY steak seared the way you like smothered with a béarnaise sauce</i>	
<i>Poulet sauté au Samos</i>	<b>\$10</b>
<i>Chicken sautéed up with tomatoes and white wine</i>	
<i>Brocheton à la Martinère</i>	<b>\$14</b>
<i>Marinated pike grilled to perfection in a walnut mayonnaise sauce</i>	
<i>Dindonneau Chipolata</i>	<b>\$10</b>
<i>Braised turkey with sautéed carrots and mushrooms in a thick brown sauce</i>	
<i>Queue de Boeuf à l’Auvergnate</i>	<b>\$12</b>
<i>Oxtail braised with white wine and bacon, served with polenta</i>	
<i>Cote de Veau Vert-pré</i>	<b>\$12</b>
<i>Grilled veal garnished with a Maitre d’Hotel butter and polenta</i>	
<i>Darne de Saumon Règence</i>	<b>\$13</b>
<i>Braised salmon on a bed of vegetables topped with sauce Normande</i>	
<i>Entrecôte à La Hongroise</i>	<b>\$15</b>
<i>A NY seared the way you like served with hongroise sauce</i>	
<i>Sole à La Provençale</i>	<b>\$16</b>
<i>Dover Sole in a fresh tomato sauce with curried rice</i>	
<i>Coeur de Veau Farci</i>	<b>\$12</b>
<i>A pork heart stuffed with veal forcemeat wrapped in thin sliced bacon and braised in a brown stock with polenta</i>	

## Desserts

All desserts are \$4

<i>Blanc-manger à la Française</i>
<i>Almond Jello with a fruit sauce topping</i>
<i>Beignets de Pommes</i>
<i>Apples in a sweet batter fried to a golden brown powdered with sugar</i>
<i>Crème Brulée</i>
<i>A classic French custard- ask what our flavor of the week is</i>
<i>Beignets de fraises</i>
<i>Large strawberries fried to a golden brown in a sweet batter covered in powdered sugar</i>