

# THE VERANDA

## Lunch Menu

### Les Ermits

Parfait de Caneton, Gelée de Tomate et Vodka, Pain Complet grillé au  
Bleu d'Auvergne

Duck Parfait, Tomato Jelly with Vodka, Grilled Wholemeal Blue Cheese  
Bread  
\$5.00

Légumes des jardins de provence à la serteur de truffe, baba Ghanoush,  
vinaigrette de tomates "grappa"

Warm Truffle Caramelized Vegetables, Baba Ghanoush,  
Vinaigrette of Grappa Tomato  
\$6.00

Fricassée de cuisses de grenouilles au Riesling, quenelle au  
Comté et rôtée de truffe noire

Fricassée of Frog's Legs in a Riesling Wine Cream Sauce, Comté  
Cheese Dumplings, Shaved Black Truffles  
\$6.00

Gaspacho de Concombre et Pomme Verte, Salpicon de Homard,  
sorbet à la mûre

Chilled Green Apple and Cucumber Soup, Lobster Salpicon,  
Blackberry Sorbet  
\$5.00

Délice de langoustines et mousse de Saint-Jacques, risotto aux haricots  
verts croquants, sauce Américaine

Scallop Mousse with Langoustines, Green Bean Risotto  
with Sauce Américaine  
\$7.00

## LES PLATS PRINCIPAUX

### MAIN DISHES

Gratin de filets de sole aux raisins, sauce au vin de  
Sancerre, pousses d'épinards

Glazed Filets of Sole with Grapes, Sancerre Wine Sauce,  
Wilted Lemon Scented Baby Spinach on a bed of Creamed Potato  
\$12.00

Filet de turbot poêlé, jus d'artichaut, quinoa, olives, tomates confites  
et câpres

Butter Roasted Wild Turbot Fillet, Artichoke Jus, Quinoa,  
Tomato Confit, Olives and Capers  
\$12.00

Pavé de Bœuf au poivre, sauce à l'orange et au cognac,  
petits légumes, glacés au jus de romarin

Peppered Fillet of Organic Beef, Orange and Cognac Sauce,  
Glazed Baby Vegetables and Parmesan Bistro Fries  
\$12.00

Suprême de pintade aux pruneaux et jus de cuisson au vieux  
vin de Bordeaux

Supreme of Guinea Fowl Braised in a Bordeaux Wine Sauce  
with a Potato Parcel  
\$11.00

Carre de porc rôti aux lentilles du Puy en Velay, saucisse  
de Morteau, crème Dijonnaise

Roast Rack of Noir de Bigarre Pork, Puy Lentils with  
Morteau Sausage, Creamy Mustard Sauce and Fondant Potato  
\$11.00

Public Health Services have determined that eating uncooked or partially cooked meat,  
poultry, fish, seafood or eggs may present a health risk to the consumer especially  
those with immunocompromising conditions. These items are marked with an asterisk \*

# DESSERT WINE

## CANADA

Peller, Cabernet Franc, Icewine 2007	\$16.00 (75ml)	\$75.00 (375ml)
Peller, Niagara Ice Cuvée, Sparkling Wine NV	\$9.00 (150ml)	\$44.00 (750ml)

## CHILE

Marsella, Late Harvest Sauvignon, 2008	\$5.00 (75ml)	\$27.00 (375ml)
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## FRANCE

Château d'Yquem, Sauternes, 1999		\$245.00 (375ml)
Jurançon, Le Magenda, Clos Lapeyre, 2005	\$7.95 (75ml)	\$75.00 (750ml)
Coteaux du Layon, La Souchère,		
Château Pierre Bise, 2008	\$8.95 (75ml)	\$42.00 (500ml)
Muscot de Rivesaltes, Els Pyreneus, 2008	\$6.00 (75ml)	\$34.00 (500ml)

## GREECE

Santorini, Viti Santo, 2005	\$11.50 (75ml)	\$55.00 (500ml)
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## HUNGARY

Tokaji, Aszu, 5 Puttonyos, 2006	\$13.95 (75ml)	\$89.00 (500ml)
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# THE VERANDA

## Dessert Menu

*Nouveaux fromages de France*  
A Selection of Cheeses from our Valley  
\$6.00

## Dessert

*Religieuse, pommes au vin et cerises macaronnées*  
ou avec Kirsch

Classic French Profiterole Wheel with Cream,  
Wine Poached Fruit, Macaronized Cherries with Kirsch  
\$6.00

*Mousse au chocolat amer Vanhona et liqueur de Kahlúa*  
Vanhona Bitter Chocolate and Kahlúa Mousse  
\$6.00

*Tarte des demoiselles tortin, sauce caramel*  
*aux graines de vanille bourbon*  
Traditional Tart Tortin  
with Roasted Vanilla Bean Caramel Sauce  
\$6.00

Public Health Services have determined that consuming raw or undercooked meats,  
seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness,  
especially if you have certain medical conditions.

These items are marked with an asterisk \*