

Bienvenue Bistro Liaison!



Entrees

Soupe a l'Ognion

French onion soup with braised oxtail, Emmenthal cheese gratinée

Salade de Chèvre

Mixed seasonal greens, Dijon vinaigrette, fines herbs, cherry tomatoes, warm Chèvre crouton

Les Moules

P.E.I. mussels steamed in white wine, garlic, shallots, butter, tarragon, parsley, spinach & Pastis

Plats Principaux

Bœuf Bourguignon

Braised beef stew from Burgundy, carrots, pearl onions & mushrooms

Poulet Rôti

Mary's roasted free-range chicken marinated in parsley, garlic, lemon & olive oil, ratatouille Provençale, roasted garlic jus

Truite Amandine

Sautéed rainbow trout, brown butter, toasted almonds, lemon & parsley

Assiette de Legumes

Platter of sautéed spinach with roasted garlic, ratatouille Provençale, garlic mashed potatoes & roasted white corn

Dessert

Gâteau au Chocolat

Warm flourless chocolate cake with a molten center, raspberry sauce & vanilla bean ice cream

Sorbet

Seasonal sorbets garnished with a lace cookie

Crème Brûlée

Traditional vanilla custard with a caramelized sugar crust

Île Flottant

Poached meringue floating in crème anglaise, sugar tuile, toasted almonds