

# *Creamy Spoon by Chef Josette*

## FRENCH BISTRO

### À la carte dîner

**Dinner by reservation only; 20 persons minimum party size.**

*We only use organic eggs and organic greens*

*We make everything from scratch, and hot dishes may take longer to prepare!*

#### APPETIZERS

<b>Soupe Du Jour</b>	8.00
<b>Onion Soup</b> served with Croutons and melted cheese.	9.00 (Vg)
<b>Escargot</b> sautéed in garlic, parsley and butter.	12.00
<b>Cheese Plate (for 2)</b> (chef's choice)	12.00
<b>Pate Plate (for 2)</b>	12.00
<b>Chicken Liver Terrine</b>	
Chicken blended with black truffles and port wine in a traditional pate shape Gluten free	
<b>Forestiere Terrine</b>	
A combination of all natural pork, chicken liver, wild mushrooms, flavored with madeira and brandy topped with aspic Gluten free	
<b>Goose Liver Terrine</b> Add 5.00	
Seasoned goose liver blended with a melange of truffles, morels, black trumpet mushrooms and port wine for a creamy consistency Gluten free	
<b>Charcuterie Plate (for 2)</b> (chef's choice)	12.00
<b>Fresh Mozzarella Tower</b> with beets.	12.00 (Vg)
<b>Caesar Salad</b> romaine lettuce, parmesan, housemade dressing, croutons.	10.00
Add Chicken	3.00
<b>Crab Cake</b> with tartare sauce and spicy coleslaw.	12.00
<b>Quiche Lorraine</b> ham and cheese served with mixed greens.	12.00
<b>Quiche Spinach</b> spinach and cheese served with mixed greens.	12.00

#### ENTREES

<b>Filet Mignon</b> poivre vert, potatoes and baby vegetables (chef's choice).	32.00
<b>Boeuf Bourguignon</b> marinated with burgundy wine, sautéed with onions, carrots and celery. Served with potatoes.	26.00
<b>Sautéed Sole Almandine</b> lemon hollandaise sauce, topped with roasted almonds served with vegetables and potatoes.	21.00
<b>Roasted Salmon</b> potatoes and baby vegetables (chef's choice) with lemon capers sauce.	28.00
<b>Chicken Milanese</b> fresh tomato salsa, baby vegetables, French fries.	18.00
<b>Vegan Burger</b> onion, mushroom served with sautéed potatoes and organic mixed greens	15.50 (V)
<b>Creamy Spoon Burger</b> angus ground beef, onion, mushroom served with sautéed potatoes and organic mixed greens.	15.50
<b>Ham and Cheese Crepe</b> served with mixed greens salad.	12.50
<b>Chicken Crepe</b> chicken breast, mushroom, fresh basil, Swiss cheese, béchamel sauce served with mixed greens salad.	15.50
<b>La Bretagne Crepe</b> spinach, mushroom and cheese. Served with mixed green salad.	12.50 (Vg)
<b>La Provençale Crepe</b> tomato, basil, herbs, olive oil and cheese. Served with mixed greens salad.	12.50 (Vg)

V= Vegan

Vg= Vegetarian

All menu items and prices are subject to change