



CIRCA 1843

\$70 THREE COURSE PRIX FIXE

Includes complimentary glass of Champagne

STARTERS

Lobster Bisque

Roasted Mushroom & Raddichio Salad

Baked Brie with Fig Jam

Seared Tuna w/ Cucumber & Wasabi Crème Fraîche

ENTREES

Served with coriander roasted carrots & mashed potatoes

French Cut Pork Chop

brandy molasses glaze

1/2 Roasted Duck

orange & maple glaze

Steak Oscar

8oz filet, crab, asparagus, Hollandaise

Grilled Salmon

citrus slices, garlic, butter, white wine

Mushroom Bourguignon

cipollini onions, thyme, red wine

DESSERTS

Cheese & Chocolate Plate

Spiced Cranberry Bread Pudding

Flourless Chocolate Cake