

POULTRY

Chicken stuffed with tomato confit, mozzarella and fresh basil	\$22.00
Wild mushroom crusted chicken	\$22.25
Roasted chicken marinated in aged balsamic vinegar, served with compote of onions, gooseberries, and basil sauce	\$21.85
Slow-roasted pheasant with mushroom cream sauce	\$26.95
Trilogy of poultry with herbs and port-cranberry sauce	\$24.50
Chicken "jambonnette" with garlic flower and tarragon cream sauce	\$21.00
Slow-simmered chicken with mushrooms and pearl onion stew, presented in a tulip of brick, served with a vegetable garnish and rice	\$21.25

These dishes include a choice of starch and seasonal vegetable.

POTATOES

Parisienne, steamed or browned	Rösti
Château steamed, browned with herbs or scalloped	Mashed with roasted garlic
Small red or white new potatoes roasted with rosemary	Mashed sweet potatoes
Oven baked with parmesan gratin	Mashed potatoes with butter

RICE

Fried with water chestnuts	Pilaf
With saffron	Spanish
With vegetables	