

A Night in Paris  
November 16 & 17, 2017  
Scholar's Dining Room

# Menu

## 1ST

Consommé a L'essence De Truffle  
Truffle Scented Consommé, Thyme Gougeres  
or  
Pan Fried Duck Breast Maple Blueberry Caramel  
Arugula Salad Lemon Herb Vinaigrette\*

*\*Courtesy of Jamie (student 2015)*

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## 2ND

Salmon Duet  
Shaved Asparagus Salad  
Maple Cured Smoked Salmon & Gravlax  
or  
White Wine Steamed Mussels  
Garlic, Shallots, Tomato Concasse & Chives

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## PRINCIPLE

Rack of Lamb  
Honey Mustard Panko Crust  
Dauphine Potato, Market Vegetables  
or  
Filet Oscar  
Filet Migon, Crab, & Asparagus,  
Béarnaise Sauce, White Bean Puree  
or  
Lobster Thermidor  
Lobster, Wild Mushroom, Seafood Cream & Parmesan  
Cheese, Saffron Rice Pilaf, Market Vegetables

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## SWEETS

A Selection of Classic French Desserts  
Menus subject to change without notice

\$28.95 + tax