

Restaurant Week - Fall 2018

MN Wine Bar

Mise en Bouche

Entrée (1st Course)

Petite Planche de 3 Fromages

Choices between : Classique Board - Explorateur Board or Connaisseur Board

Velouté de Courge

Velouté of butternut, delicata and buttercup, onion, apple, garlic and white wine.
Garnished with crispy Jambon de Bayonne & balsamic reduction.

Salade de Foie Gras

Frisée salad with Duck Foie Gras Terrine, Fig Jam, Apple Champagne Vinaigrette,
& Brioche Toast points

Plats de résistance (2nd Course)

Moules Marinières

PEI Mussel, French White Wine reduction, onions and parsley served with garlic bread

Ratatouille Maison sur son lit de Riz de Camargue

Provençal vegetable medley with Red Rice from Camargue, France

Confit de Canard

Tender duck leg and fingerling potatoes cooked in duck fat and herbs de Provence

Desserts (3rd Course)

Café Gourmand

Espresso served with a Madeleine, a Macaron and a Cannelé

Poire Belle Helène

Pear poached in red wine served with a hot chocolate sauce and Local Vanilla Ice Cream

Crêpe Suzette au Grand Marnier

Crêpe with orange butter sauce, citrus zest and Flambé with Grand Marnier