

SANTONS

APPETIZER

A SELECTION OF BITES

served on platters to share



MAIN COURSE

choice of:

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

BAKED CANNELONI

ground beef, baked with rosé sauce and gruyère cheese

SHELLFISH STEAMER

scallops, prawns, clams, mussels, steamed in white wine, garlic, lemon, herbs, tomatoes

WARM GOAT CHEESE SALAD

herbes de provence crusted, mixed greens, beurre blanc and balsamic reduction

GRILLED CHICKEN AND UPPERBENCH BRIE PANINI

baguette, provençal mushrooms, dijon mustard, mixed greens

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$42 PER PERSON

This menu is for large parties of 10 to 24 people. | 18% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the number you will be billed for. | A deposit of \$25 payable by credit card is required upon booking. |

Separate bills are not available for groups larger than 8. | Subject to change without notice.