

CHANTECLER

1ST COURSE

choose one:

MUSHROOM SOUP

chive chantilly

CRAB AND SHRIMP CAKE

house made aioli, seasonal slaw

2ND COURSE

WILD MUSHROOM RAVIOLI

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



4TH COURSE

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

3RD COURSE

choose one:

RACK OF LAMB

crusted with dijon and fresh herbs,
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

BEEF TENDERLOIN

black peppercorn, thyme, red wine jus,
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

PRAWNS PROVENÇAL

garlic, parsley, brandy, butter sauce,
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

BOUILLABAISSE

prawns, scallops, mussels, clams and
fish, served with gryère et la rouille

POISSON DU JOUR

chef's daily fish creation
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

GREEN CHICKPEA CAKES

provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

\$95 PER PERSON

This menu is for large parties of 8 to 24 people. | 20% service charge, 2% booking fee, 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 minimum number you will be billed for. | A deposit is required upon booking.

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