

CHANTECLER

APPETIZER

CRAB AND SHRIMP CAKES

house made aioli, mixed greens

MAIN COURSE

choice of:

WHOLE LOBSTER PROVENÇAL

seasonal vegetables and new potatoes

BOUILLABAISSE

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

RACK OF LAMB

crusted with dijon and fresh herbs, seasonal vegetables and new potatoes

WILD MUSHROOM RAVIOLI

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

POISSON DU JOUR

chef's daily fish creation

PRAWNS PROVENÇAL

prawns, garlic, parsley, brandy, butter sauce, seasonal vegetables and new potatoes

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

\$81 PER PERSON

This menu is for large parties of 8 to 24 people. | 20% 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 minimum number you will be billed for. | A deposit payable by credit card is required upon booking. | Separate bills are not available for groups larger than 6. | Subject to change without notice.

