

Fall / Winter 2016-2017



EST. *The French Manor* 1990
INN  SPA

Appetizers – « Les Premiers Plats »

~ Élan Wellington, Duxelle aux Champignons et Échalotes * \$15 ~
Elk Rack Wellington, Stuffed with Roasted Shallots and
Mushroom Duxelle; Finished with an Arugula Pesto

~ Plateau de Fromages, Prosciutto de Canard \$18 ~
Caulkin's Creamery Cheese Board, Duck Proscuitto,
Housemade Raspberry Jam, Pickled Mustard Seed

~ Foie Gras Torchon, Focaccias, Réduction de Porto \$16 ~
Foie Gras Torchon, Focaccia Crostini, Port Wine
Reduction, Fleur De Sel and Pomegranate Seeds

~ Trésors de Truffe, Escargot, Beurre d'ail
avec Champignons Noirs \$14 ~
Truffle Pasta Purses Stuffed with Escargot and Garlic
Butter accompanied with Black Trumpet Mushrooms

Pôtages et Soupes

~ Bisque à l'Homard \$15 ~

Lobster Bisque in a Savory Velvet, Scented with Herbs and Sherry,
Finished with Lobster Meat, Homemade Crème Fraîche
Swirl and Lobster Powder

~ Bisque à la Courge Musquée \$11 ~

Butternut Squash Bisque Garnished with
Pomegranate Seeds and Pistachios

~ Soupe du Jour - Market Price ~

« Les Salades »

~ Salade Bonne Mine \$12~

Pomegranate, Avocado, Feta, Toasted Almonds,
Pancetta and Roasted Shallot Vinaigrette

~ Les Couleurs de l'Automne \$14 ~

Beets, Orange Supremes, Boursin Cheese and Candied
Walnut Truffles, and Walnut Vinaigrette

~ Salade Faites Maison \$10 ~

House Salad of Cucumber, Tomato, Carrot
Choice of a Roasted Shallot & Pancetta Vinaigrette
-or- a Walnut Vinaigrette

Homemade Sorbet – to Cleanse the Palate

Entrées – « Les Plats Principaux »

~Côtes de Boeufs Braisées * \$48~

Braised Short Ribs, Roasted Garlic Risotto,
Baby Carrots, Au Jus Reduction

~ Coquilles Saint-Jacques, Purée de Lentilles et Maïs \$47 ~

Pan Seared Scallops, Lentil and Corn Puree,
Fennel and Carrot Slaw, Beet Coulis

~ Rôti de Canard, Hashis de Patate Douce * \$45 ~

Pan Roasted Duck, Sweet Potato Hash,
Broccoli Rabe, Pomegranate Duck Jus

~ Terre et Mer du Manoir – Le Plat Signature * \$55 ~

Grilled Rib-Eye Filet, Lobster Tail, Butternut Squash,
Thyme Roasted Smashed Potato, Porcini Demi Glacé

~ Pigeonneau Rôti Étouffé, Ratatouille * \$46 ~

Roasted Squab Stuffed with Chorizo, Goat cheese and
Toasted Pine Nuts, Ratatouille, Farro Risotto



~ Espadon Grillé, Couscous, Courge Spaghetti * \$48~

Grilled Swordfish, Couscous, Spaghetti Squash,
Corn and Black Bean Salsa

~ Plats sur Commande, Suivant Votre Régime ~
Our Chef's Vegetarian / Vegan "Entrée du Jour" Prepared
with the Freshest and Finest Ingredients at a Selected Price

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Chefs Confections and Elegant Treats
For One or Two Persons – Priced Accordingly

Signature French Manor Dessert:

Chocolate Napoléon

Pour Deux (for two)

Chocolate Meringue Coated in a
Chocolate Ganache, with Chocolate Mousse
and Topped with a White Chocolate Chantilly

Café ou Thé ~ \$3

Served with Specialty Sugar Selection
Signature French Roast Coffee & Mighty Leaf Teas

Café Pressé Grand \$7.50

Our own Huckleberry Mountain Roast



St. Luke's Monroe Campus Healthy Fine Dining Selections

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.