



Executive Chef, Keegan Marchand, is proud to support local farmers and businesses in an effort to continue the French Manor's high standards with a fresh new approach.

"Food is more than just an experience – it's time spent with loved ones..." – Chef Keegan

« Petite Plates »

~ Crepe du Jour - Market Price ~

Your server will describe our Chef's Crepe Creation of the evening.

~ Grilled Marinated Quail \$16 ~ with a Maple Balsamic Reduction

~ Grilled Baby Octopus \$17 ~ Pickled Fennel, Roasted Tomatoes, Olive Oil, Crispy Pancetta

~ Duck Cassoulet \$16 ~ Duck Confit, Legumes, Fingerling Potatoes, Bacon

« Soups »

~ Lobster Bisque \$17 ~

A Savory Velvet, Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraiche and Shaved Truffles

~ Red Beet Bisque \$15 ~

Garnished with a Homemade Crème Fraiche and Black Lava Sea Salt

~ Soupe du Jour - Market Price ~

« Salads »

~ Warm Crab Salad \$17~

Sautéed Greens, Sun Dried Tomatoes;
Pancetta Shallot Vinaigrette

~ Beet Salad \$15 ~

Boursin, Arugula, Oranges, Shaved Almonds,
Lemon and Poppy Vinaigrette

~ French Manor House Salad \$10 ~

Mixed Greens, Pickled Shallot, Endive,
Tomato, Cucumber, Shaved Radish; Choice
of Lemon Poppy Seed Vinaigrette or a Blood
Orange Vinaigrette

« Sides »

Pommes Frites Poutine \$12

French Fries with Cheese Curd and Demi-Glace

Sautéed Mushrooms \$8

Asparagus or Artichoke - \$10

with Pesto Feta and Almonds

« Sorbet »
to Cleanse the Palate

« Grande Plates »

All entrées served with appropriate starch & vegetable

~Mer et Terre \$58~

Grilled Filet Mignon, Lobster Tail,
Loaded Twice Baked Potato, Roasted
Seasonal Squash and a Perigueux

~ Chicken Leg Roulade \$49 ~

au Gratin Potatoes, Roasted Baby Carrots,
Sage and a Rosemary Chicken Glace

~ Duck Leg Napoleon * \$54~

Truffle Pasta, Roasted Tomato, Shallot and
Mushroom Herbed Demi-Glace

~ Pan Seared Scallops * \$50 ~

Baby Duchess Potato, Sambuca Cream
with Sautéed Greens

~ Pan Seared Seabass * \$58~

Red Beet Risotto, Broccolini,
Fig and Pink Guava Purée

~ Braised Lamb Shank \$54~

Fingerling Potatoes, Snow Peas
with a Lamb Lingonberry Jus

~Vegetarian/Vegan - Entrée du Jour ~

Prepared with the Freshest
and Finest Ingredients.

« Homemade Desserts »

Chefs Confections & Elegant Treats

For One or Two Persons – Priced Accordingly

Signature

French Manor Dessert

~ Chocolate Crème Mousse Cup ~

Three Kinds of Belgium Chocolate
Mousse in a Chocolate Cup Garnished with a
Chantilly Cream and Fresh Berries

~ Café ou Thé ~ \$3 ~

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

~ Café Pressé Grand \$7.50 ~

Robust Original or
Huckleberry Mountain Roast

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

