

The French Manor Inn & Spa

Premiers Plats

~ Le Conseil Privilégié de Fromage du Chef de Cuisine \$18 ~

Our Chef's Select Artisan Cheeses, Plump Grapes & Dried Sausages, with Grained Mustard, Apricot Marmalade, & Hard Tack Crackers, Presented & Plated Tableside

~ Escargot, Beurre, Ail et Cognac; Sur Fond de Pâtisserie, Garni au Roquefort \$13 ~

Burgundy Imported Snails Baked in Their Own Shells with an Aromatic Roquefort Garlic Butter and Crumpet Toast Points

~ Les Pâtes de Citrouille avec les Pommes et les Noyers \$10~

Roasted Pumpkin Pasta Pillows Over a Creamed Apple & Walnut Pesto, Finished with Feta Cheese & Mache

~ Les Huitres Grillé et Ramasse des Clams \$15~

Broiled Eastern Atlantic Bluepoint Oysters & Clams Farced with Garlic, Slab Bacon Strips, Baby Organic Spinach, and Alouette Croissant Crumbs, with a Roasted Tomato & Cherry Pepper Butter

~ Le Roi Saumon du <<Chef de Cuisine>> \$14~

Our Chef's Maple, Dijon, & Pecan Wood Roasted & Chilled Wild Caught Salmon Timbale Jumbled with Caperberries, Red Onion, Cucumber, Horseradish, Kalamata Olives, and Creme Fraiche

Pôtages et Soupes

~ Bisque à l'Homard avec les Truffles \$13~

A Pristine Bisque of Langoustine Lobster in a Savory Velvet, Scented with Herbs, Cognac & Cream~ Garnished with Shaved Truffles, Crème Fraiche & Pastry Star

~ La Bisque de Courge de Gland \$9~

Roasted Acorn Squash Pureed in an Organic Apple Cider & Maple Syrup Cream with a Cinnamon & Sugar Coulis, Toasted Almonds, & Mache

~ Chef's Select Pôtage of the Evening \$9~

~ A Demi-Tasse Tasting of All Soups \$15~

Salades

~Le Choix du Chef des Légumes & Garnis de Pennsylvanie \$6~

Heirloom & Organic Select Greens of the Season

Offered with a Creamy Herbs de Provence, or a Cranberry Pomegranate Vinaigrette

~Tomates et Épinards Viennent du Ferme \$8 ~

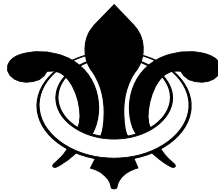
Sliced Vine Ripe Tomatoes Over Baby Organic Spinach with Pecans, Pickled Eggs, Pickled Red Beets, Red Onion, & Feta Cheese, with Olive Oil, Aged Balsamic, & Hard Cider

~ Salade Waldorf \$11 ~

Classic Waldorf Salad Prepared Tableside- Fresh Select Greens Tossed with Crisp Local Apples, Celery & Walnuts in a Lemon Mayonnaise with Brioche Croutons & An Organic Orchid

Le Sorbet

Fruited Water Ice to Cleanse the Palate



Plats Principaux

~ La Signature du Chef de Cuisine \$27 ~*

Chef's Signature Pot au Feu

Braised Beef Short Ribs & Pork Belly, Slow Cooked with Cabbage, Root Vegetables, & Fingerling Potatoes with the Bouillion of Braiser, and Crusted Brioche Croutons

~ Filet Mignon sur Mille-Feuilles et Homard Napoléon \$49 ~*

Char-Broiled Filet of Beef Tenderloin Topped with Seared Lobster,

Pennsylvania Harvested Mushrooms, a Pastry Crouton

Napped with a Lobster Cream & Pommes Frites

~ Médailles d'Aloyau de Kobe Frotté aux Poivre & Café \$42~

7 Pepper & Coffee Rubbed Kobe Sirloin Filet Medallions with Grilled Baby Leeks, Toasted Almonds, & Cognac Roquefort Cream

~ Le Flétan Sauvage avec le Céleri-Rave & le Raifort \$34~

Celeriac & Horseradish Encrusted Line Caught Halibut Fillet, Pan-Seared to a Bronze, Sautéed Apples, Spinach, & Pine Nuts

~ Le Poulet Organique avec les Châtaignes \$29~

Barn Roaming Amish Raised Breast of Chicken, Pan Roasted with Chestnuts, Soppressata Ham, Fresh Sage, & Chicken Glace Finished with Gruyere Gratin

~ Carré d'Agneau Australien Grillé Garnis \$40~

Char-Broiled Australian Lamb Rack Frenched Chops Encrusted with Chèvre Goat Cheese, Almonds, & Old World Grained Mustard, Mirrored on a Mission Fig, Cherry Balsamic & Wine Reduction, Garnished with Organic Lambs Lettuce

~ Le Caneton avec l'Airelle & les Oranges \$33~

Dr. Joel Jugeilwitz Muscovy Breast of Duckling Rubbed with Cinnamon & Nutmeg, Rendered Crispy Then Glazed with Cranberry & Orange Compote with Toasted Almonds, Over Bean Thread Noodles

~ Thermidore de Fruits de Mer \$46~

Olive Oil Seared Lobster, Colossal Shrimp, & Diver Scallops, with Mushrooms, Spinach, Grape Tomatoes, Kalamata Olives, & Artichokes in a Thermidore Sauce

*~ Châteaubriand d'Élite (Two Person Entrée) * \$110~*

The Castle Cut of Filet Mignon, Shrimp Normandy, Cognac Mushrooms, Stuffed Tomatoes, Vegetables, Whipped Potatoes, & Chef's Sauce of the Evening, Flambéed & Carved Tableside

~ Plats sur Commande, Suivant Votre Régime et Vos Préférences ~

Our Chef Shall Prepare a Select Dish to your Dietary Needs and Preferences with the Freshest and Finest Ingredients at a Selected Price

Fin

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Mélanges Des Desserts ~ \$10

Chef's Confections and Elegant Treats

Le Dessert & Fromage en Duo ~ \$25

Dessert and Cheese Cart Duet

Coffee or Tea ~ \$2

Served with Specialty Sugar Selection

Café Pressé

Petit \$3.75 Grand \$7.50

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