

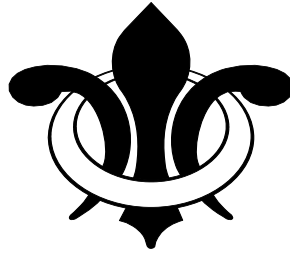
## Premiers Plats

~ *Le Conseil Privilégié de Fromage du Chef de Cuisine \$18 ~*  
*Chef's Select Cheese Board, Fruit & Dried Sausages*  
*Presented & Served Table Side*

~ *Escargot, Beurre, Ail et Cognac; Sur Fond de Pâtisserie, Garni au Roquefort \$15 ~*  
*Imported Snails Baked in their Own Shells Enhanced with Roquefort*  
*Garlic Herb Butter, Garnished with Croutons*

~ *Gaspacho à l'Homard \$ 16 ~*  
*Marinated Grilled Then Chilled Petite Lobster Tail in a Gaspacho Fresco,*  
*Crusty Bread, & Kalamata Olives*

~ *Coussins de Pâtes Provençals \$12 ~*  
*Roasted Chicken, Proscuitto, Spinach, & Smoked Mozzarella Croquettes*  
*in a Cream of Spinach Pesto, Olive Oil Poached Grape Tomato Garnish*



## Pôtages et Soupes

~ *Bisque à l'Homard avec les Truffles \$11 ~*  
*A Pristine Bisque of Langoustines Lobster in a Savory Velvet Scented with Herbs, Cognac, &*  
*Cream~ Garnished with Shaved Truffle, Crème Fraiche & Pastry Star*

~ *Soupe à la Prune Rafraîchi \$9 ~*  
*Purple Plum & New York Concord Grape Wine Soup with Feta Cheese & Crispy Julienne Crêpes*

~ *Chef's Select Potage of the Evening \$9~*

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

## Salades

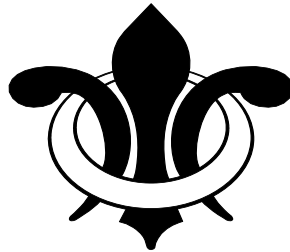
*Our Chef's Select Greens of the Evening with Garden Fresh Accompaniments \$7~  
Choice of Dressing ~ Creamy Herbs de Provence or  
Blueberry Champagne & Ginger Vinaigrette*

*~Tomates et Épinards Viennent du Ferme \$8 ~*

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

*~ Salade Waldorf \$9 ~*

*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\* \$38 ~*

*Our Chef's Signature Line Caught Pacific Coast Rockfish, Stuffed with Baby  
Spinach, Then Wrapped in Potato Strings, Served Golden Brown in a Peach,  
Shallot, and Red Wine Reduction*

*~ Filet Mignon sur Mille-Feuilles d'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*

*~Veau avec Pommes, Noix, et Fromage \$42 ~*

*Char-Broiled Local Veal Chop Crusted with Braised Apples, Walnuts, & Smoked Mozzarella; Drizzled with a Whiskey, Dijon & Shallot Glaze*

*~L'Homard, Crevettes, Coquilles St. Jacques Flambée \$48 ~*

*Sautéed Lobster, Shrimp, & Diver Scallops Flambéed with Cognac, Olive Oil & Capers with Grape Tomatoes, Domestic Mushrooms, Baby Spinach, Artichokes, Roquefort Crumbles, & Kalamata Olives*

*~Canard Jubilé \$33 ~*

*Crisp Pan Rendered Breast of Jurgielewicz Long Island Duckling Rubbed with Cinnamon, Mirrored on a Lambert Dark Cherry Coulis with Goat Cheese Crumbles*

*~Porc à Poivre Roulade \$32 ~*

*Pepper Marinated Pork Tenderloin Rolled on the Grill to Sear, Carved Medium, and Blanketed with Cabbage and Apple Slaw*

*~Le Sucettes Grillées d'Agneau \$46~*

*Char-Broiled Australian Lamb Rack Chops Encrusted with Goat Cheese & Almonds with a Drizzle of Clover Honey, Currants & Dijon Finished with Celeriac Chips*

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

*The Castle Cut of Filet Mignon, Grilled Fresh Water Shrimp, 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*

*Le Chef de Cuisine Choisissent du Jour ~ Priced Accordingly  
Chef's Choice Entrée of the Day ~ Combined with Sublime Flavorful Combinations, Superb Ingredients and Brilliant Presentation*

# Fin

## *L'Exposition de Fromage avec les Biscuits Secs et les Raisins ~ \$18*

*Exotic Variety of European and Domestic Cheeses Served with Flat Breads, Crackers and Grapes. Shown and Served Tableside pre-dinner or with Dessert*

## *Mélanges Des Desserts ~ \$10*

*Chef's Confections and Elegant Treats*

## *Le Dessert & du Fromage en Duo ~ \$25*

*Dessert and Cheese Cart Duet*

## *Coffee or Tea \$2~*

*Served with Specialty Sugar Selection*

## *Café Pressé*

*Petite \$3.75~*

*Grande \$7~*

*Selection of Cordials and After Dinner Drinks Available*



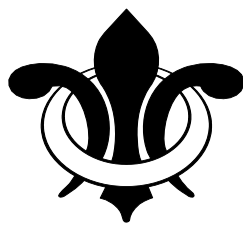
*An authentic French Chateau creates the perfect ambiance for that special occasion and that person who has had everything...*

*...except an "Enchanted Evening" at the French Manor.*

*Enjoy elegant lodging, chilled champagne, fresh flowers, and chocolates in your room on arrival, gourmet candlelight dinner, and a full country breakfast.*

*This memorable midweek package starts at only \$285.00 per couple!*

*Please call (877) 720-6090 for more information.*



*Dinner Serving Hours*  
*Monday-Saturday 6:00 – 9:00 pm*  
*Sunday 5:00 – 8:00 pm*

*Private Parties ~ Weddings ~ Corporate Events*