

Caribou Café

LUNCH

Gaspacho with Shrimp Twist

Or

Endive Salad with Roquefort Dressing and Parsley

Or

Haricot Vert and Beet Salad - Shallot Dressing

Chicken Stew Provencal with Orzo

Or

Seafood Crêpe with Beurre Blanc

Or

Chilean Salmon with Lentils, Mustard Sauce

Pot de Crème du Jour

Or

Chocolate mousse- Raspberry sauce

Or

Cappuccino Cheesecake

Dinner (4 courses)

Tomato Mareyeur (stuffed tomato with seafood salad)

Escargots in Puff Pastry Bouchées - Tomato and Garlic Sauce

Or

Salmon Rillettes - Brioche toast - Petite Salad - Red Pepper Coulis

Or

Watercress Salad Topped with Breaded Toasted Goat Cheese Mango Orange Dressing

Amish Chicken – Olive oil mashed Yukon gold -Truffle au jus

Or

Pork Choucroute - Sauerkraut - Braised Pork - Potatoes and sausages

Or

Tuna “au Poivre” asparagus and Orzo Pilaff

Chocolate soufflé cake with a caramel center

Or

Profiterolle with Chocolate sauce

Or

Apple tart

Caribou Café Cocktails

Green Sun \$14

Haku Vodka – Elderflower – Lime - Dill

Fleur de Carotte \$14

Roku Gin – Lillet Blanc – Orange - Thyme