



Having recently returned from his family home in Lyon, France, Chef Richard Blondin presents his four-course French Dinner to commemorate this Bastille Day

*THE DINNER*

**PORTABELLA AND BAYONNE HAM TERRINE**  
with a lavender vinaigrette

**PAN SEARED SCALLOP**  
with spinach, carrot crudité and purple mustard sauce

**ROASTED DUCK MAGRET**  
with wild rice and Acacia Honey Jus

**FROZEN GRAND MARNIER SOUFFLÉ**  
with nougatine

*Four Courses - \$55*

*For the integrity of this presentation, Chef Richard presents a limited number of these special menus and we ask that they be ordered in advance (please, this special pricing cannot be combined with any complimentary gift certificates, trade certificate or any discounts of any kind)*