



RESTAURANT WEEK 2022 DINNER MENU

STARTER

**DOBSON'S MUSSELS BISQUE EN CROUTE
CLASSIC CAESAR SALAD**

ENTRÉE

BAKED PACIFIC SALMON
8OZ SALMON OVER SAUTÉED VEGETABLES AND
MASHED POTATOES, SAFFRON CREAM SAUCE

DUCK BREAST A L 'ORANGE
ACCOMPANIED WITH VEGETABLES, MASHED
POTATOES & CITRUS SAUCE

FILET MIGNON
8OZ FILET MIGNON OVER SAUTÉED ASPARAGUS,
MASHED POTATOES WITH RED CABERNET SAUCE

FILET A I 'ESCARGOT
8OZ FILET MIGNON OVER MASHED POTATOES,
SAUTÉED ASPARAGUS, ESCARGOTS & CREAM SAUCE

DESSERT

CHOCOLATE MOUSSE CAKE / NEW YORK CHEESECAKE



THREE COURSE DINNER FOR 55 PER PERSON