



AUTUMN SQUASH

Cream of roasted butternut squash soup with autumn clove & cinnamon spices

SWEET PEA POTAGE

Summer puréed sweet green pea & fresh mint soup

NOCES ITALIANO

Classic Italian wedding soup with spinach, mini meatballs & pastina

PARMENTIER

Creamy potato parmentier, topped with bacon bits & chives

<u>SALAD</u>

RED ONION & APPLE CIDER

Marinated red onions on spring mix, with an apple cider vinaigrette

CLASSIC CAESAR

Roman lettuce tossed in a creamy Caesar dressing. Topped with croutons, bacon bits & parmesan cheese

BERRIES & BRIE

Arugula & spring mix topped with fresh berries & brie cheese.

Dressed with a balsamic honey vinaigrette

MAINS

MAPLE SALMON

Baked maple crusted Atlantic salmon, served on sautéed vegetables & a spinach rice

BRAISED BEEF

Beef cheeks braised in a red wine demi-glace, served on sautéed vegetable & garlic mashed potatoes

SMOKED PORK CHOP

Grilled smoked pork chop topped with a mustard & maple syrup sauce.

Served with sautéed vegetable & roasted baby potatoes

CHICKEN FORESTIER

Baked chicken breast in a creamy mushroom sauce, served on sautéed vegetables & a spinach rice

OSSO BUCCO

Pork Osso Bucco milanese, served on sautéed vegetables & garlic mashed potatoes. Drizzled with a lemon & parsley gremolata

*VEGETARIAN RAVIOLI

Ricotta stuffed vegetarian ravioli with sautéed spinach & cherry tomatoes *Vegetarian option automatically included as a main choice



CUPCAKES

Blueberry lemon <u>OR</u> double chocolate cupcakes, topped with a classic vanilla icing

OLD FASHION APPLE PIE

Slice of old fashion apple pie, topped with vanilla ice cream

RED VELVET VERRINE

Layered red velvet, chocolate cake & vanilla cream.

Topped with milk chocolate shavings

INFO@LACUISINEPRIVEE.COM WWW.LACUISINEPRIVEE.COM