chez isabelle

## ENTRÉE CHAUDE

- ***Huîtres gratinées***
  *Oysters au gratin with spinach, bacon, butter, anise liqueur and gruyère cheese, finished with a panko crust*

- ***Aumônière de duxelles de champignons***
  *Crêpe purse stuffed with mushroom ragout, thyme cream sauce and baby herb salad*

- ***Soupe à l'oignon gratinée***
  *French onion soup gratinée*

- ***Tartare de thon***
  *Tuna coated in Dijon mustard, seared and hand-cut, served with avocado purée, shallots, lime and ginger vinaigrette, herb salad and a potato gaufrette*

- ***Mousse de foie gras, dattes et porto***
  *foie gras mousse, date and port compote, hazelnut crumble*

- ***Salade de langouste***
  *Lobster tail, crispy rice paper, mixed lettuces, asparagus, bell pepper, radish rondelles, green peas, fresh herbs, Courvoisier cognac hollandaise*

## PLAT PRINCIPAL

- ***Cabillaud poêlé, émulsion de safran***
  *Pan-seared cod fillet, sautéed spinach, braised leeks, saffron and vanilla emulsion*

- ***Saumon rôti, beurre blanc au citron***
  *Roasted salmon fillet, lemon beurre blanc, green asparagus, green pea purée and fondant potatoes*

- ***Confit de canard à l'orange***
  *Duck leg confit, orange sauce, mashed potatoes and haricots verts*

- ***Poulet sauce aux cèpes***
  *chicken breast stuffed with mixed mushrooms and truffled onion, roasted eggplant purée, creamy truffle sauce*

- ***Carré d'agneau provençal***
  *Herb-crusted rack of lamb, vegetable ratatouille tartlet and thyme jus*

- ***Filet mignon***
  *Beef tenderloin, foie gras sauce, asparagus and gratin dauphinois*

- ***Short rib à la bourguignonne***
  *Braised beef short rib, reduced jus, glazed pearl onions, bacon and sautéed mushrooms, buttered potato purée*

## DESSERTS

- ***Crème brûlée à la vanille***
  *Vanilla custard with caramelized sugar crust*

- ***Fondant au chocolat, cœur coulant***
  *Chocolate molten lava cake, rosemary ice cream, chocolate crumble*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.***

***Gluten free dishes***
***Contains dairy and/or eggs***

# PLANT-BASED MENU

## ENTRÉE CHAUDE

***Aumônière de duxelles de champignons***
*Crêpe purse stuffed with mushroom ragout, thyme plant based cream sauce and baby herb salad*

***Soupe à l'oignon gratinée végétale***
*Vegan French onion soup gratinée with plant-based cheese*

## PLAT PRINCIPAL

***Chou-fleur rôti, beurre blanc au citron***
*Roasted cauliflower steak, vegan lemon beurre blanc, green asparagus and fondant potatoes*

***Steak haché végétal, sauce crémeuse aux cèpes***
*Plant-based chopped steak, cashew and porcini cream sauce, asparagus and fondant potatoes*

## DESSERTS

***Crème brûlée végane à la vanille***
*Coconut and vanilla custard with caramelized sugar crust*

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***Gluten free dishes***
***Food Plant-Based option***

EXCELLENCE
OYSTER BAY, JAMAICA