



## **Poultry**

### **Chicken Picatta**

*Chicken picatta a classic preparation*

\$25.00

### **Parmesan**

*Chicken parmesan – an Italian classic*

25.00

### **Provencale**

Tornado of chicken Provençal on a crispy eggplant croustade with a red wine sauce fused with capers, corinçons shallots, tomatoes, pommery mustard and red wine vinegar

\$25.00

### **Medallion**

Sautéed chicken medallions with parmesan basil butter, roasted vegetable orzo and tomato balsamic jus

\$25.00

### **Di Jonaise**

*Chicken breast di jonaise served on a rosemary crepe stuffed with a wild mushroom ragout with a calvados and demi cream, sautéed leek and pork belly confit*

\$25.00

### **Florentine**

*) Chicken wellington Florentine stuffed with spinach mushrooms and cream cheese with a touch of Pernod baked in a light puff pastry served on a roasted red pepper sauce*

\$25.00

### **Cordon Bleu**

*An old classic*

\$25.00

### **Mousseron**

Chicken breast stuffed with chicken mousseron, wild rice and prosciutto, served on a stilton bleu cheese sauce

\$25.00

### **Roasted**

Roasted chicken presented with roasted garlic risotto with a wild mushroom and rosemary demi

\$25.00