

# Chouchou's Dinner Menu JULY 2010

## ***Appetizers, Soups and Salads***

### ***French Onion Soup Gratinée***

*With croutons topped with Swiss cheese*

**\$7.00**

### ***California Romaine leaf***

*cherry tomatoes, parsley croutons, chopped shallots*

*Mustard-extra virgin vinaigrette*

**\$7.50**

### ***Heart of Palm salad***

*Red beets, Belgian Endives, California Romaine, Sonoma Goat cheese, Orange slices, Vinaigrette D'orange*

**12.00**

### ***Scottish smoked Salmon Roulade***

*Scottish smoked salmon with a Mascarpone-chive cream*

*Topped with American sturgeon caviar, Croutons*

*lemon vinaigrette*

**\$12.00**

### ***Porcini Wild Mushroom Tart***

*Porcini open face tart, sautéed green onion, Tomme de Savoie,*

*Mixed green salad*

*Sage sauce*

**\$9.50**

### ***Homemade Terrine of Foie Gras(Served cold)***

*Served With fresh Black mission Figs, Apricot glaze coulis*

**\$15.00**

### ***Ahi Tuna Tartare "Saint Tropez"***

*Taro chips, Crème fraiche, chives, lemon, capers, pimento*

*d'espelette, Sicilian extra virgin olive oil*

**\$10.00**

### ***Escargots "à la Bourguignonne"***

*Snails with roasted garlic, shallots, butter, red wine and parsley*

*In shells*

**\$9.00**

## ***Country Side***

### ***Charcuterie Plate***

*Selection of cured artisanal meats*

*Served with cornichons and toasted baguette*

**\$13.00**

### ***Daily Cheese plate***

*Chef's selection of 4 cheeses*

*With quince jelly, chutney of black mission fig,*

*Coulis of plum, apricot glazed walnuts*

**\$14.00**

## ***Seafood***

### ***Day Boat Scallops***

*Seared day boat scallop served with Leeks Fondue, zucchini*

*flower, taro chips*

*Lobster sauce*

**\$22.00**

### ***Saffron seafood cassolette***

*Monkfish, Tiger Prawns, bacon, green beans, salsify, fennel*

*Saffron broth*

**\$21.00**

### ***Alaskan Halibut***

*Served with tuna sashimi, baby carrot, zucchini,*

*shaved Imported Italian truffle*

*Shallot- -truffle beurre blanc sauce*

**\$22.00**

### ***Steamed Mussels Marinières***

*With shallots, garlic, parsley, cream and white wine*

*Appetizer or Entrée size: \$ 8.00 or \$ 14.00*

***We recommend our mussels with a side of French Fries***

## ***Meat***

### ***Creekstone Farm New York Steak***

*Grilled New York Steak*

*served with Pommes frites*

*Sauce au diable*

**\$22.00**

### ***Pork Chop and fig***

*Marinated Pork chop "24 hrs" then seared, served with zucchini,*

*spinach, chestnut, Caramelized apple, fresh black mission fig,*

*Sage Sauce*

**\$19.00**

### ***Maple Leaf Duck Breast***

*Served with vegetable "grand-mere",*

*Wild Mushrooms*

*5 spice raisin sauce*

## ***Vegetarian***

### ***Parmesan "Parisienne"***

*Eggplant-Mozzarella-red bell pepper Millefeuille*

*Citrus vinaigrette*

**\$14.00**

### ***Morel Mushrooms Soufflé***

*Served with green beans*

**\$16.00**

## ***Sides***

*Sautéed Brussels Sprout \$5 / Green Beans \$5 / Garlic Spinach \$5 /*

*French Fries \$4 / Potatoes Gratin \$4*

*Chef-Owner Nick Ronan and his team*

*Wish you "Bon appétit"*