

Montpelier
Plantation Inn
Come celebrate the new wine
Beaujolais Nouveau Night

Friday, November 21st, 2003

Chicken Liver Pate

*served with foie gras on a walnut and
spinach salad, with port and orange
coulis*

Green Lip Mussels

in a garlic white wine parsley cream

Traditional French Onion Soup

with a cheese crouton

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Escargot en Croute

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Roasted Leg of Lamb

*French style, served with an apricot and
mushroom stuffing and calvados thyme
jus*

Seared Tuna Steak Niçoise

*with capers, olives, basil and extra
virgin*

olive oil dressing

Crusted Red Snapper

*on angel hair pasta with lime tarragon
sauce*

Deep Fried Normandy Brie

*on soft cornmeal with char grilled
aspara-
gus and sun dried tomato vinaigrette*

*(all of the above are served with a
selection
of fresh vegetables)*

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Tart au Chocolat

*a warm chocolate mousse tart served
with raspberry and red wine sorbet*

Walnut Parfait

*iced walnut praline parfait with honey
vanilla custard sauce*

Montpelier Cheese Plate

*a selection of choice cheeses, fresh fruits
and cheese crackers*

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Tea or Coffee

with petit fours

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Executive Chef - Mark Roberts

US\$62.00 per person, plus 10% service charge and 8% hotel tax