

INFUSIONS DINING MENU

The \$18.00 price includes homemade bread; your choice of soup or salad; your choice of entree and accompanying side dishes; a dessert from our bakery; and a beverage.
Cash, checks, or credit cards are accepted.

Soups

Potage Parmentier

A creamy leek and potato soup, smooth and comforting, often finished with a drizzle of cream.

Soupe au Saucisse et à L'orge

Sausage and Barley soup with baby spinach in a rich chicken broth.

Salads

Salade Lyonnaise

A salad of mixed greens, crispy lardons, a hard boil egg, and a tangy mustard vinaigrette.

Salade D'épinards et de Fraises Sucrées

A vibrant salad of sliced strawberries, grilled figs, shaved parmesan cheese, candied walnuts, and spinach with a balsamic poppy seed vinaigrette.

Entrees

Salmon Meunière

Pan-seared salmon fillet, butter-lemon-caper sauce, and herb roasted potatoes.

Filet de Doré au Beurre Blanc

A delicate pan-seared snapper fillet served with a rich, creamy beurre blanc sauce, sautéed season vegetables, and fondant potatoes.

Faux-Filet au Poivre

A classic NY steak, grilled and coated with cracked black peppercorns, served with a rich cognac cream sauce.

Galette de Crabe

Crab cake, mixed vegetable hash, and tartar sauce.

Croque Poulet

Pan-seared chicken sandwich, bacon, melted fontina cheese, and dijon aioli, served with fries.

Le Bœuf Bourguignon Burger

6 oz. ground beef patty, fontina cheese, sauté mushrooms, caramelized shallots, pickles, pickled onions, and dijon aioli.

Côte de Porc aux Pommes et Calvados

Grilled pork loin with apples and finished with a calvados apple brandy sauce, paired with roasted potatoes and seasonal vegetables.

**** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**** TIPS ARE APPRECIATED AND FUND AWARDS SCHOLARSHIPS.**