

Suzette's

CRÊPERIE • BOULANGERIE • PÂTISSERIE • BISTRO • WINE BAR

Dinner Menu—Dîner

... APPETIZERS ...

- Pâté** with toast points, cornichon & grain mustard ... \$12.50
- Fondue for Two**—Gruyère & white wine, with baguette \$14.50
- Spicy Coconut Shrimp** with red, yellow & poblano peppers in a creamy coconut sauce \$8.50
- Three Cheese Soufflé**—bleu, Gruyère & goat cheese \$9.00
- Crab Cake**—lump crab & tricolor peppers with habañero lime sauce \$9.00
- Pommes Frites** with habañero lime sauce & sea salt \$6.50
- P.E.I. Mussels Preparation DuJour**—Ask your server how we are preparing them today! \$12.00
- Shrimp Beignets** with dijon orange sauce \$12.50
- Parisian Gnocchi** in brown butter, herbs, walnuts & cream topped with shaved parmigiano cheese \$9.50
- Foie Gras** seared with roasted stone fruit and brandy sauce \$16.50
- Vegetable Tempura** assorted vegetables prepared tempura style with Thai mango dipping sauce \$10.50

... SOUPS ...

- Southwestern Vegetable Chowder** with assorted vegetables, cream & a hint of spice
- Baked French Onion** with caramelized onions, Suzette's signature croutons & Swiss cheese
- Du Jour** (ask your server for today's soup)
- All soups*: cup \$6.50 bowl \$8.50

... SALADE ...

- Side Salade**—baby greens & house croutons with Suzette's Balsamic \$6.50
- French Salade**—duo of french cheeses, candied walnuts & baby greens with house balsamic \$9.00
- Orange Salade**—mandarin oranges, toasted, slivered almonds & baby greens with house balsamic \$8.50
- Goat Cheese Salade**—warm goat cheese medallion, candied walnuts, dried cranberries & baby greens with house balsamic \$14.50
- Spinach & Warm Bacon Vinaigrette**—fresh baby spinach, warm potatoes & pork belly, with warm bacon vinaigrette, roasted beets & hard-boiled egg garnish \$14.50
- Warm Asparagus Salade**—a bed of lightly steamed asparagus topped with a poached egg and bacon with lemon zest, butter sauce and a touch of cayenne \$14.50

... QUICHE ...

- Du Jour**—ask your server for today's quiche selections; served with a small salad \$15.50

... SAVORY CRÊPES ...

All crêpes are served with a small salad

- Roasted Vegetable**—slow roasted seasonal vegetables with feta cheese \$16.50
- Chicken** in a creamed sherry sauce with mushrooms ... \$17.50
- Ham and Cheese**—Krakus ham & swiss cheese with Mustard Bechamel Sauce \$12.50
- Spicy Coconut Shrimp** with tri-color peppers & poblano peppers in a creamy coconut sauce \$18.50
- Beef Bourguignon**—beef braised in hearty red wine until melt-in-your-mouth tender, with carrots, mushrooms & pearl onions \$18.95
- Salmon** in a tarragon & white wine cream sauce \$18.95
- Mushroom and Onion** with shiitake, domestic and crimini mushrooms & caramelized pearl onions \$16.50
- Salmon and Bay Scallop** sautéed with tarragon crème sauce \$18.95
- Spinach**—spinach soufflé wrapped in a crepe, topped with rich Gruyère cheese, then baked until melted (Allow 20 minutes) \$16.50

... PLAT PRINCIPALE ...

- Duck Confit** with rich duck jus & mushrooms on a bed of creamy risotto \$25.50
- Pork Tenderloin** with sautéed apples in a brandy cream sauce, served with seasonal vegetables \$21.50
- Rack of Lamb** with roasted garlic & potatoes du jour, served with asparagus \$39.00
- Steak au Poivre**—8-ounce filet mignon, crusted in finely-ground black pepper in a brandy cream sauce, served with potatoes du jour & seasonal vegetables ... \$39.00
- Steak Frites**—16–18-ounce rib eye steak, served with pommes frites & habañero lime sauce \$43.00
- Lamb Ragu with Pasta Du Jour**—ground lamb with tomatoes & Mediterranean spices, braised with red wine \$19.50
- Crab Cakes**—two lump crab cakes with habañero lime sauce, served with potatoes du jour & seasonal vegetables \$25.00
- Sole Meunière**—a delicate sole filet in a butter-lemon sauce, served with potatoes du jour & seasonal vegetables \$24.00
- Salmon Filet**—salmon with a black olive tapenade, avocado & served with quinoa in a lemon vinaigrette \$29.00
- Sautéed Chicken Paillard** with Fusilli Calabresi pasta & fresh mushroom Chasseur sauce, all topped with truffle butter \$29.00
- Chicken Gateau**—*House Specialty*: layered crêpe cake with creamed chicken, vegetables & cheese \$19.50

*Unless otherwise noted

Split charge: \$4.50

