

L'Enfant café-bar Dinner Menu

STARTERS

POMMES FRITES \$6.95

French Fries served with chipotle-cumin ketchup, classic honey mustard, curry coconut-lime & remoulade dipping sauces

GOAT CHEESE TART \$8

Goat Cheese, Fig, Truffled Onion, Peppered Bacon

SCALLOPS \$11

Pan Seared Diver Scallops, Bourbon Honey Butter, Applewood Bacon and Leeks

DUCK IN A POT \$11

Warm duck confit infused with fresh herbs served over white beans and thyme served in a mason jar

PUPU L'ENFANT \$13

Antipasto platter with prosciutto, mozzarella, parmesan cheese, olives, artichokes, eggplant confit, and baguette

EUROPEAN CHEESE PLATE \$15

Chef's selection of European cheeses, spicy sausage, local chutneys, pickled red onion, cornichon, nuts, baguette

SOUPS

SOUP DU JOUR \$7.00

CLASSIC FRENCH ONION SOUP \$7.95

LES SALADES

L'ENFANT HOUSE \$8.95

Red and Yellow Pear Tomatoes, Pickled Red Onions, Mixed Greens, Pine Nuts, Colossal Crouton, Roasted Garlic Champagne Vinaigrette

BLACK PEPPER TUNA NICOISE \$12.95

Seared Ahi Tuna, Nicoise Olives, Peruvian Potatoes, Hard Boiled Egg, Mache, Haricot Verts, Tomato Tarragon Vinaigrette

WARM GOAT CHEESE SALAD \$9.95

Goat Cheese Crouton, Mache, Bruleed Black Plums, Shaved Prosciutto, Balsamic Reduction

LES SANDWICHES

Served with a petite salad

CLASSIC FRENCH DIP \$12.95

Baked medium-rare roast beef, swiss cheese, au jus on baguette

LE CROQUE MONSIEUR \$10.95

Baked French Ham and Swiss Cheese in béchamel on bread

MAIN PLATES

BISTRO BURGER \$13

Certified angus beef, goat cheese, crispy prosciutto, grilled portobello, and fries

STEAK FRITES \$20

Very tender bistrot filet steak with crispy onions, ruby port butter, fries & chipolte cumin ketchup for dipping

MOULES MARINERE \$17

Mussels in white wine, shallots, fresh thyme, butter, grilled fennel & red onion served with crusty baguette

LE BOEUF BOURGUIGNON \$17

Beef, carrots, mushrooms, and pearl onions in Burgundy wine served with herb-buttered noodles

CHICKEN FRICASSEE \$15

Our version of chicken pot pie...Stewed Chicken in a hearty sauce with peas, leeks, carrots in a flaky crust

DIVER SCALLOPS \$21

Diver Scallops, pioppini mushrooms, chive oil, baby spinach, truffle honey

BLACK PEPPER RAVIOLI \$15

Wild mushrooms, fresh mozzarella, truffled cognac butter

WHITE TRUFFLE MAC & CHEESE \$12

Served with side salad

SAVORY DINNER CREPES

Served with side of white bean salad.

FRENCH HAM & GRUYERE \$9.95

Mustard cream sauce

CHICKEN, EGGPLANT CONFIT & GRUYERE \$11.95

Roasted pepper sauce

SALMON & BOURSIN HERB CHEESE \$12.95

Crème Fraiche

SPINACH SOUFFLÉ, GRUYERE \$10.95

ROASTED RED PEPPER & GOAT CHEESE \$10.95

Additional ingredients \$1.50 per item

(Chicken, Ham, Spinach Souffle, Egg, Eggplant Confit)

SIDES

EGGPLANT CONFIT \$4

WHITE BEAN SALAD \$4

L'Enfant café-bar Beverage Menu

GREAT STARTER DRINKS

BLOODY MARY	7.95
MIMOSA	7.95
KIR ROYALE	9.00
LE GRANDE MIMOSA	9.50

Sparkling and Crème de Cassis
Sparkling, Grand Marnier, and Orange Juice

CHAMPAGNES AND SPARKLES

VEUVE CLICQUOT	\$85 BTL.
Champagne, Brut Yellow Label	
NICOLAS FEUILLATE	\$52 BTL.
Champagne, Brut	
MARQUIS DE LATOUR BRUT	\$8.50 GL./\$40 BTL.
French Sparkling Brut, Loire	
MARQUIS DE LATOUR ROSE'	\$9 GL./\$42 BTL.
French Sparkling Rose', Loire	

WHITE WINES

HOUSE WHITE	\$7.50 GL.
Chenin Blanc/Sauvignon Blanc/Chardonnay, R.Barbier-France	
POUILLY FUISSE	\$10.50 GL./\$49 BTL.
Louis Jadot, Burgundy, 2008	
SAUVIGNON BLANC	\$8.00GL./\$34 BTL.
Mouton Cadet, Bordeaux, 2009	
MUSCADET SEVRES ET MAINE	\$8.50GL./\$36 BTL.
Remy Pannier, Loire, 2009	

RED WINES

HOUSE RED	\$7.50 GL.
Full Bodied Blend of Cabernet Sauvignon & Syrah, JP Chenet	
PINOT NOIR/GRENACHE	\$8.50 GL.
Full, Fruity Blend of Pinot Noir & Grenache JP Chenet, France	
MALBEC	\$8.50GL/\$36 BTL.
Diseno, Mendoza, Argentina, 2009	
BORDEAUX ROUGE	\$9.50GL./\$40 BTL.
Chateau le Haut de Miaile, Bordeaux, 2008	
SYRAH/GRENACHE	\$8.50GL./\$36 BTL.
Cotes du Ventuoux, Rhone, 2008	

L'Enfant café-bar Dessert

DESSERT CREPES:

LEMON & SUGAR CREPE	\$6.95
BUTTER & SUGAR CREPE	\$6.95
HONEY CREPE	\$6.95
NUTELLA & RASPBERRY COULEE CREPE	\$7.95
NUTELLA & FRESH STRAWBERRIES CREPE	\$8.95
NUTELLA & CHOCOLATE CREPE	\$7.95
NUTELLA & BANANA CREPE	\$7.95
BANANA SPLIT CREPE	\$9.95
Bananas, chocolate, strawberries, walnuts, whipped cream	

LIQUIOR DESSERT CREPES

GRAND MARNIER & CARAMEL CREPE	\$9.95
AMARETTO AND TOASTED ALMOND CREPE	\$9.95
FRANGELICO AND NUTELLA CREPE	\$9.95
CREAM DE CACAO AND WHITE CHOCOLATE CREPE	\$9.95
SPICED RUM, BROWN SUGAR AND RAISIN CREPE	\$9.95
COCONUT RUM AND TOASTED COCONUT CREPE	\$9.95

Additional ingredients \$1.50 per item
(Chocolate, Bananas, Strawberries, whipped cream, Raspberry Coulee)