Le Dîner Français 2017 at Saint Jacques Restaurant in Raleigh

***Les Entrées***

***Petite salade de saison (Vegetarian)***

***Green salad with cherry tomatoes, crutons, radishes, little marinated carrots, roasted squash and a vinaigrette dressing***

***Or***

***Soupe à l’oignon gratinée***

***A rich veal broth of caramelized onions. Garnished with toasted bread and Swiss cheese***

***Or***

***Escargots***

***Traditional dish of snails cooked in butter with garlic and parsley.***

***Accompanied with home-made French bread***

***Les Plats***

***Crevettes sautées, sauce aux tomates fraîches***

***Shrimp in a tomato sauce. Served with couscous tabbouleh and a spinach salad***

***Or***

***Escalope de poulet sauté***

***Chicken prepared in a sauce of cream and mushrooms with mashed potatoes***

*Sauce à la crème et champignon, purée maison*

*Or*

***Boeuf Bourguignon***

***Beef braised in a sauce of red wine with carrots, onions and spices.***

***Served on a bed of polenta with goat cheese.***

***Or***

***Quiche Lorraine***

*Bacon and Swiss cheese quiche. Served with green beans or a salad*

***Or***

***Raviole du Dauphiné aux légumes sautés (Vegetarian)***

***Regional speciality of pasta stuff with vegetables in a cream sauce***

***Les Desserts***

***Mousse au chocolat maison***

***Authentic dark chcolate cream dessert.***

***Served with fresh raspberries.***

***Or***

***Classique crème brûlée***

***Milk custard topped with a crust of caramelized sugar***

*$46.50 per person inclusive of tax and gratuity*

*Includes unsweetened/sweet iced tea*