

# CREME LACREPE

## Dinner Menu

### Appetizers

Soupe du Jour: 9.00

Tomato Basil Soup: 9.00

French Onion Soup: 11.00

6 Escargots: 12.00

Pâté Plate: 17.00

Caprese Salad

*sliced tomatoes, fresh burrata served with toast and balsamic glaze:* 14.00

Ménage à Trois Cheese Plate: 19.00

Prosciutto Bruschetta

*toasted bread topped with prosciutto, tomato, mozzarella and pesto:* 16.00

Salmon Toasts

*toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers:* 16.00

Jumbo Lump Crab Cake

*made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli:* 17.00

Cheese & Charcuterie Plate: 25.00

Authentic Cheese Fondue: 20.00

### Les Salades

Peach & Burata

*on greens with tomato, organic honey and toasted almonds:* 21.00

Italian Salad

*fresh burrata, imported prosciutto and diced tomatoes on baby greens and arugula with balsamic vinaigrette:* 20.00

Chèvre Chaud

*warm goat cheese, croutons, candied walnuts and fresh tomatoes:* 20.00

Salad Huntington

*baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds:* 20.00

Warm Chicken Salad

*with croutons, jack cheese and tomatoes:* 21.00

Shrimp & Mango

*on a bed of arugula and baby greens with toasted almonds and avocado:* 23.00

Grilled Wild Alaskan Salmon

*roasted bell peppers, tomatoes, mango and candied walnuts:* 24.00

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## Savory Crêpes

Served with baby greens salad. Made with gluten-free crêpe batter.

### Normandie

*goat cheese, spinach, prosciutto, grilled onions and sour cream: 19.00*

### Exquise

*melted brie cheese over tomatoes and ham, topped with basil sauce: 19.00*

### Farmer

*goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 19.00*

### Parisienne

*chicken breast topped with swiss cheese, mushrooms and green onions in Béchamel sauce: 19.00*

### Montagnarde

*buckwheat crêpe with melted raclette cheese over potatoes, grilled onions & prosciutto topped with cornichons: 21.00*

### Saint Pierre

*sweet batter crêpe with crab meat, shrimp, tomatoes, bell peppers and jack cheese: 22.00*

### Marocaine

*jack cheese, spicy lamb sausage and madeira mushroom sauce: 20.00*

### Nordique

*smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 22.00*

### Vendôme

*chicken breast, bacon, potatoes and mushroom in a Cognac black pepper sauce: 21.00*

### Marine

*fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce: 21.00*

### Filet Mignon

*creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 24.00*

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## Pasta

### Pasta Alfredo

*fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 18.00*

### Pasta Bolognese

*grass-fed ground beef in our homemade tomato basil bolognese sauce: 19.00*

### Pasta Carbonara

*ham, bacon, Chardonnay cream sauce, garlic and parsley: 19.00*

### Vegan Pasta

*marinara basil sauce with asparagus, mushrooms, grilled onions and yellow squash: 19.00*

### Pesto Fettuccini with Shrimp

*topped with grilled shrimp and parmesan cheese: 23.00*

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## Risotto

### Vegetarian Risotto

*with assorted seasonal vegetables and pesto broth: 22.00*

### Filet Mignon Risotto

*wild mushrooms with Port wine sauce: 29.00*

### Seafood Risotto

*scallops, shrimp and fresh/smoked salmon in saffron sauce: 29.00*

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## Entrées

### Chicken Dijon

*in tarragon mustard sauce with potato gratin and market vegetables: 25.00*

### Beef Bourguignon

*stew marinated in a red wine sauce, served with potato gratin: 29.00*

### Grilled Salmon Au Dill

*topped with light creamy herbs sauce, served with potato gratin and market vegetables: 31.00*

### Beef Filet Mignon

*with green peppercorn sauce, served with potato gratin and market vegetables: 39.00*

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## Les Burgers

Served with baby greens salad & potato gratin.

### Chicken Burger

*chicken breast with bacon, tomatoes, cheddar cheese and chili mayonaise on a brioche bun: 19.00*

### Seasonal Burger

*blue cheese ayoli, grilled onions and Swiss cheese topped with one egg: 19.00*

### Gourmet

*grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto, slice of imported raclette cheese and Dijon mustard: 22.00*

### Le Crab

*jumbo lump crab burger with real crab meat, tomatoes, arugula and basil aioli on a brioche bun: 22.00*

# Bon Appétit!