

CHEZ JOSEPHINE



My idea of a perfect meal:

*A little smoked salmon, a medium steak
and perhaps some onions and chocolate
ice cream.*

I've always been queer for chocolate!

Noël Coward

Winter Restaurant Week 2009

Amuse-Bouches

Appetizers

Maine Lobster Bisque

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Belgian Endive, Sprinkled with Roquefort and Roasted Walnuts

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Escargots Bourguignon, Garlic and Herbs

Main Courses

Grilled Atlantic Salmon, Vegetable Couscous, Lobster Emulsion

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Crisp Duck Confit, Wilted Spinach, Sweet Potato Purée

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Braised Short Ribs, Onion Rings, Watercress, Creamy Polenta

Desserts

Le Delice Josephine, Chocolate Heaven!

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Frozen Cappuccino Parfait

Dinner Prix Fixe \$35.00

Executive Chef: Frank Diaz