



Bienvenue

The French Manor

Welcome to The French Manor!

*We are pleased that you have chosen the French Manor for your dining experience this evening. Our Executive Chef de Cuisine, **Michael A. Langdon** and his culinary team shall prepare the cuisine with the freshest and finest ingredients available to ensure your personal satisfaction.*

Bon Appetit!

Ron and Mary Kay Logan

Innkeepers

Inquire about the Chef's Tasting Menu
Fabulous six course dinner designed nightly
\$100 per person.

Add a "Wine Flight" of three wines to your dinner:
Flight Tasting of Three Wines - \$15.00
Flight Glass of Three Wines - \$35.00

Premiers Plats

~Le Conseil Privilégié de Fromage du Chef de Cuisine \$18~

Our Chef's Select Artisan Cheeses, Plump Grapes & Sausages du jour, with
Homemade Apple Mustard, Marmalade & Hard Tack Crackers,

~Escargot aux Pistou avec Roquefort Gratinée \$13~

Imported Burgundy Snails, Potato Gnocci, Basil Pistou, Roasted Garlic Butter
with Roquefort Gratinée

~Moules Frites Fenouil et Pommes de Terre Ficelle \$12 ~

Pei Mussels, Fennel, Blistered Tomatoes, Lemon, White Wine & Shoestring
Potatoes

~Noix de Saint Jacques et Petits Pois \$14 ~

Seared Jumbo Scallop, English Pea Puree, Scallop, Vermouth Foam,
Truffle Oil

~Ravioli d'Artichauts Chèvre \$12 ~

Lemon Artichoke Ravioli, Barigoule Vinaigrette,
Tomato Char, Goat Cheese

Pôtages et Soupes

~Bisque a l'Homard avec les Truffles \$13~

Bisque of Langoustine Lobster in a Savory Velvet, Scented with Herbs,
Cognac & Cream ~ Shaved Truffles, Crème Fraîche & Pastry Star

~Soupe de Mais \$9 ~

Shaved Corn off the Cob, Smokey Bacon & Cream

~Soupe du Soir \$9~

~A Demi-Tasse Tasting of All Soups \$15~

Salades

~Le Choix du Chef des Légumes & Garnis de Pennsylvanie \$6~

Organic Select Greens of the Season Offered with a Creamy Herbs de Provence Dressing, Balsamic Vinaigrette, or an Aged Sherry Emulsion

~La Salade de Tomate Jaune et Fenouil \$8~

Heirloom Tomato Carpaccio, Shaved Fennel & Micro Arugula Salad, Estate Bottled Olive Oil, Aged Balsamic Reduction, Feta & Fennel Pollen

~Salade Lyonnais \$9 ~

Tender Frisée, Lardons, Crispy Potato, Aged Sherry Dressing, Poached Egg & Basil Oil

Le Sorbet

Our Chefs Home Made Sorbet du jour

Plats Principaux

~La Signature de Chef de Cuisine* \$49~

Char-Broiled Filet Mignon, Seared Lobster, Pennsylvania Mushrooms & a Red Zinfandel Reduction

~Roti de Veau \$38~

Oven Roasted Veal Tenderloin, White Bean Purée, White Bean Ragout, Lemon Thyme Jus de veau

~Loup De Mer \$32 ~

Crispy Seared Sea Bass, Pomme Puree, Celery Heart Salad with Cockle Clam Emulsion

~Carré d'Agneau Grillé Garni \$45 ~

Grilled Lamb Rack, Goat Cheese and Almond Mustard Crust, with a
Brandied Apricot Reduction

~Canard à l'Orange \$36 ~

Dr. Joel Jugeilwitz Muscovy Duck Breast, Herbed Basmati Pilaf, Honey &
Blood Orange Gastrique

~Châteaubriand d'Elite (Two Person Entrée) * \$110~

The Castle Cut of Filet Mignon, Shrimp Normandy, Cognac Mushrooms,
Stuffed Tomatoes, Vegetable, Whipped Potatoes & Chef's Sauce of the
Evening, Flambéed & Carved Tableside

~Bouillabaisse \$48~

Lobster, Shrimp, Scallops, Clams and Mussels, Saffron Lobster Broth Served
with a Toasted Baguette

~Plats sur Commande, Suivant Votre Régime et Vos Préférences~

Our Chef Shall Prepare a Select Dish to your Dietary Needs and Preferences
with the Freshest and Finest Ingredients at a Selected Price

Fin

Mélanges Des Dessert ~ \$10

Chefs Confections and Elegant Treats

Le Dessert & Fromage Duo ~ \$25

Dessert and Cheese Cart Duet

Café ou Thé ~ \$2

Served with Specialty Sugar Selection

Café Pressé

Petit \$3.75 Grand \$7.50