

Spring / Summer 2016



The French Manor

INN AND SPA

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Appetizers – « Les Premiers Plats »

~ Escargot aux Champignons, Sauce au Figue-Merlot \$14 ~
Escargot, Bone Marrow, Roasted Garlic Brioche Crostini;
Served with a Fig and Port Wine Reduction

~ Sucettes d'Agneau avec Salade aux Lentilles * \$13 ~
Lamb Lollipop, Lentil Salad, Mint Pesto

~ Foie Gras Torchon, Pêches et Pistache * \$16 ~
Foie Gras Torchon, Caramelized Peaches, Crushed Pistachios

~ Caviar de Saumon avec Fromage, Citron et Ciboulette \$12~
Salmon Caviar, Boursin Cheese, Lemon Supreme, Endive Cup

Pôtages et Soupes

~ Bisque à l'Homard \$15 ~

Lobster Bisque in a Savory Velvet, Scented with Herbs and Sherry,
Finished with Lobster Meat, Homemade Crème Fraîche
Swirl and Lobster Powder

~ Soupe au Chou-Fleur et Poireau \$11 ~

Roasted Cauliflower and Leek Soup Garnished with
Caramelized Onions & Chives

~ Soupe du Jour - Market Price ~

« Les Salades »

~ Trio de Tomates Étouffées; Tapenade, Mozzarella, Concombre \$12~

Trio of Stuffed Tomatoes, Tapenade, Mozzarella, Cucumbers and a
Strawberry Balsamic Reduction

~ Proscuitto en Lamelles, Burrata, Pamplemousse \$14 ~

Shaved Proscuitto, Peaches, Burrata Cheese; Grapefruit
Mango Dressing

~ Salade Faites Maison \$10 ~

House Salad of Cucumber, Tomato, Carrot, and Endive
Choice of a Strawberry Balsamic Vinaigrette
-or- a Grapefruit Mango Dressing

Homemade Sorbet – to Cleanse the Palate

Entrées – « Les Plats Principaux »

- ~ Le Steak Grillé, Rosette de Pomme de Terre, Bette à Carde *\$52~
Char-Broiled Dry Aged New York Strip Steak, Crispy Potato Rose,
Swiss Chard, Maitre D' Butter
- ~ Loup de Mer à la Poêle, Risotto au Citron et Fromage de Chèvre \$49 ~
Pan Seared Chilean Sea Bass, Lemon-Goat Cheese Risotto,
Haricots Verts, Mango Salsa
- ~ Demi-Coquelet Rôti, Champignons, Polenta au Boursin \$41 ~
Roasted Cornish Game Hen, Mushrooms,
Boursin Polenta, Glace de Poulet
- ~ Terre et Mer du Manoir – Le Plat Signature * \$55 ~
Grilled Rib-Eye Filet, Lobster Tail, Potato Pearls,
Caramelized Onions, Roasted Garlic Bechamel
- ~ Blanc de Canard Rôti en Poêle, Patate Purée, Choux Braisés * \$45 ~
Pan Roasted Duck Breast, Sweet Potato Purée,
Braised Cabbage, Cherry Coulis
- ~ Saumon à Prosciutto, Salade Chaud aux Lentilles, Chou-fleur Rôti * \$46~
Prosciutto Wrapped Salmon, Warm Corn and Lentil Salad,
Roasted Cauliflower, Peach Chutney
- ~ Plats sur Commande, Suivant Votre Régime ~
Our Chef Shall Prepare a Select Dish to your Dietary Needs and
Preferences With the Freshest and Finest Ingredients at a Selected Price

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Chefs Confections and Elegant Treats
For One or Two Persons – Priced Accordingly

Seasonal Selection of Desserts

~ Priced Accordingly ~

Signature French Manor Dessert:

Dacquoise

Pour Deux (for two)

Toasted Almond Meringue Layered with
Crunchy Almond Praline Filling, Iced with
Espresso Butter Cream and Chocolate Ganache

Café ou Thé ~ \$3

Served with Specialty Sugar Selection
Signature French Roast Coffee & Mighty Leaf Teas

Café Pressé Grand \$7.50

Our own Huckleberry Mountain Roast

**May be cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.