



EST. *The French Manor* 1990
INN & SPA

Executive Chef, Keegan Marchand, is proud to support local farmers and businesses in an effort to continue the French Manor's high standards with a fresh new approach.

« Soups »

~ **Lobster Bisque \$17** ~

Scented with Herbs and Sherry,
Garnished with a Homemade Crème
Fraîche and Truffle Oil

~ **French Onion \$15** ~

Made with our 18 hour Demi-Glace
Slow Caramelized Onions, crostini, and Bruléed
Gruyère Cheese

« Small Plates »

~ **Bone Marrow \$19*** ~

On a Bed of Mixed Greens, Pickled Shallot,
Sautéed Mushrooms with a Grilled Crostini

~ **Crêpe du Jour** ~

~ **Sautéed Mushrooms \$8** ~

« Appetizers »

~ **Rangoon \$16** ~

Fig, Truffle Goat Cheese, Wonton Served on
a Bed Mixed Greens with a Walnut Cream

~ **Duck Flatbread \$17** ~

Pear, Brie and Duck Confit with
Caramelized Onion, Balsamic Drizzle

~ **Poutine \$15** ~

Caulkins Creamery Cajun Curds,
18-hour Demi-Glace

« Salads »

~ **Beet & Butternut Squash \$15**~

Spring Mix, Candied Walnuts,
with a Pear Vinaigrette

~ **French Manor House Salad \$12** ~

Mixed Greens, Pickled Shallot, Tomato,
Cucumber, and Shaved Radish
Choice of Herb & Red Wine
or Pear Vinaigrette

(Add Duck Confit or Scallops, add +\$10)

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

« Grandes Plates »

Entrées Served with Seasonal Starch & Vegetable

~ **Poitrine de Canard * \$54** ~

Pan Roasted Duck Breast, Herb and Parmesan Bread Pudding, Finished with a Roasted Red Grape and Shallot Purée

~ **Coquilles St. Jacques \$56** ~

Pan Seared Sea Scallops, accompanied with Butternut and Pancetta Risotto; Pomegranate & Blueberry Gastrique

~ **Mer et Terre au Poivre * \$58** ~

Char-Broiled Filet Mignon,
Butter Poached Lobster Tail,
Tarragon Butternut Mashed Potatoes;
Au Poivre

~ **Coquelet * \$45** ~

Braised Cornish Game Hen, Roasted Duck Fingerling Potatoes with a White Wine, Sage & Mushroom Chicken Glacé

~ **Jarret d'Agneau * \$52** ~

Braised Lamb Shank accompanied with Roasted Garlic and Thyme Farro Risotto; Finished with a Roasted Lamb Demi-Glace

~ **Loup de Mer * \$58** ~

Pan-Seared Seabass, Accompanied with Arancini, Puntanesca

~ **Roasted Butternut Squash \$32** ~

Vegetable Stuffed & Roasted Garlic Risotto Finished with Roasted Red Grape, Burgundy, and Shallot Purée

The French Manor Inn & Spa | 50 Huntingdon Drive, South Sterling, PA 18445 | www.thefrenchmanor.com | 570-676-3244

« Homemade Desserts »

Chefs Confections & Elegant Treats

For One or Two Persons – Priced Accordingly

Signature Manor Dessert

~ **Chocolate Crème Mousse Cup** ~

Three Kinds of Belgium Chocolate Mousse in a Chocolate Cup Garnished with a Chantilly Cream and Fresh Berries

~ **Café ou Thé ~ \$3** ~

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

~ **Café Pressé Grand \$7.50** ~

BLACK & BRASS
COFFEE ROASTING CO.
HONESDALE, PA

French Manor Blend

* Sumatra ~ Rich, Smoky, Bold*

* Costa Rica ~ Bright, Citrus*

* Ethiopia Yirgacheffe ~ Sweet, Smooth, Hops*



EST. *The French Manor* 1990

INN X SPA

“Dining is more than just an experience – it’s time spent with loved ones...”
– *Chef Keegan Marchand*