

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

~ **Spring Rabbit Stew \$16** ~

Roasted Rabbit Stock with Mirepoix Spring
Onion, Potatoes, with notes of Sherry &
Rosemary

« Small Plates »

~ **Pommes Frites Poutine \$17/18** ~

Hand Cut French Fries with Local Cajun
Cheese Curds with Choice of 18 Hour House Demi-
Glacé & Duck Confit or Lobster Cream & Butter
Poached Crab, Chives

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

On a Bed of Mixed Greens
with a Grilled Crostini

~ **Sautéed Mushrooms \$8** ~

« Appetizers »

~ **Duck Nachos \$16** ~

Duck Confit, with a Lime Bechamel, Napa
Cabbage Slaw, Crispy Wontons

~ **Baked Brie \$14** ~

Brie, Peach and Caramelized Onion Tart with
Toasted Almonds

~ **Pork Belly \$15** ~

Crispy Pork Belly, Charred Pineapple Salsa,
Asparagus Coulis

« Salads »

~ **Blueberry and Feta \$15**~

Spring Mix, Pickled Shallots with a Lemon
and Poppyseed Vinaigrette

~ **French Manor House Salad \$13** ~

Mixed Greens, Pickled Shallot, Tomato,
Cucumber, Shaved Radish; Choice of Herb
and Red Wine Vinaigrette or Lemon
Poppyseed Vinaigrette

(Add Pork Belly or Duck Confit +\$12, Scallops + \$15)

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

– Chef Keegan Marchand

« Grandes Plates »

Entrées served with seasonal starch & vegetable.

~ Pan Roasted Duck Breast * \$56~

Served with Red Quinoa, Asparagus with a Peach & Thyme Chutney

~ Scallops * \$57 ~

Pan Seared and accompanied with Bamboo Rice Risotto, Bok Choy & a Pineapple, Corn Salsa

~ Mer et Terre * \$59 ~

Char-Broiled Filet Mignon, Grilled Lobster Tail, Polenta Cake, Roasted Baby Carrot; Green Peppercorn Au Poivre

~ Chicken Roulade* \$48 ~

Pan Roasted to Perfection, Stuffed with Chorizo & Crayfish, Creamy Polenta, Roasted Baby Carrots with a Chimichurri

~ Lamb Loin* \$57 ~

Grilled Loin, accompanied with Herbed Fingerling Potato Medallions, Broccolini Finished with a Roasted Pepper & Goat Cheese Coulis

~ Seabass* \$58 ~

Grilled, Accompanied with Tabbouleh, Bok Choy Finished with a Passion Fruit, Prickly Pear Coulis

~ Rainbow Trout \$56 ~

Stuffed with Crab, Cornmeal Dusted, Au Gratin Potatoes, Asparagus accompanied with Black Garlic & Tarragon Cream

~ Fire Roasted Bell Pepper \$36 ~

Stuffed with Selected Vegetables Accompanied with Tabbouleh finished with a Passion Fruit, Prickly Pear Coulis

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

« 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
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