



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 »

~ French Onion \$17 ~

Sautéed Blend of Hand Selected Onions,
18-Hour House Veal Stock, Toasted Baguette &
Bruléed Gruyère Cheese
Add Short Rib ~ \$10

~ Potato & Leek \$15 ~

Creamy Bisque of Potato & Roasted Leek
accompanied with Crispy Leeks
Finished with Chive Oil

~ Lobster Bisque \$18 ~

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

~ Half Order Lobster Bisque \$12 ~

« Salads »

~ Pear & Mascarpone Salad \$17~

Spring Mix, Pear Maple whipped Mascarpone,
Pickled Shallots with an Orange & Vanilla
Vinaigrette

~ French Manor House Salad \$15 ~

Mixed Greens, Pickled Shallot, Tomato, Cucumber;
Choice of Orange & Vanilla Vinaigrette or
Red Wine & Herb Vinaigrette

Add Lobster 3-4oz Tail ~ Market Price

Oven Roasted, Grilled or Butter

Poached Scallops ~ \$18 Short Ribs ~ \$10

« Appetizers »

~ Squash Blini \$15 ~

Squash, Crème Fraîche, Candied Walnuts Topped
with a Bourbon Whipped Mascarpone

~ Escargot \$20 ~

Pasta Purses, Mushroom Duxelles,
Truffle Herb Butter

~ Coquille St. Jacques * \$22 ~

Broiled Scallop Served with a Sambuca Cream Made
Even Richer with a Panko Breadcrumb Topping &
Mini-Herbed Dutchess Potato

~ Lamb Lollipops * \$23 ~

Seared Rare, Pistachio Dusted, Balsamic Julée,
Tarragon Mint Pesto

~ Artichoke \$17 ~

Grilled Artichoke, accompanied with Sun Dried
Tomatoes, Gremolata, Mushroom Garlic & Anchovy
Goat Cheese, Toasted Crostini

« Small Plates »

~ Pommes Frites Poutine \$18 ~

Hand Cut French Fries
with Local Cajun Cheese Curds & Chives
*Served with choice of Short Ribs in an 18-Hour
House Demi-Glace or Crayfish Etouffee*

~ Bone Marrow \$21 ~

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

~ Sautéed Mushrooms \$12 ~

~ Honey Roasted Beets \$12 ~

~ Root Vegetable Hash \$12 ~

« Grandes Plates »

~ Pan Roasted Duck Breast * \$58~

Served with Squash Blini,
Charred Leeks Accompanied with a
Blackberry Ginger & Pinot Noir Coulis

~ Scallops * \$62 ~

Pan Seared and accompanied with Sage &
Butternut Squash Purée, Candied Walnut & Root
Vegetable Hash; Finished with a
Pomegranate Reduction

~ Petite Filet Mignon * \$63 ~

Char-Broiled Filet Mignon, Sage Arugula &
Walnut Pesto, Rosemary & White Wine Vinegar
Reduction, Sweet Potato & Cranberry Lyonnaise
Lobster 3-4oz Tail or Scallops ~ Market Price
Oven Roasted, Grilled or Butter Poached
Melted Cheese Curds ~ \$10 ~
Bone Marrow ~ \$17 ~

~ New Zealand Lamb Rack* \$64~

Char-Broiled Rack accompanied by Pistachio
Cream, Fingerling Potato Medallions, Minted
Honey Roasted Beets

~ Coq Au Vin* \$52 ~

Red Wine & Herbed Braised Chicken; Fingerling
Potato Medallions, Roasted Carrots

~ Pork Shank* \$57~

Braised Shank, accompanied with Sage Roasted
Butternut Squash, Herbed Au Gratin Potatoes
finished in a Pork Demi Glacé

~ Roasted Butternut Squash \$40 ~

Stuffed with Triple Grain Salad & Root Vegetable
Hash with a Blackberry Ginger & Pinot Noir Coulis

~ Chilean Sea Bass* \$63 ~

Sautéed Bass served atop of Toasted Almond &
Fennel Rice Pilaf, Carrot & Leak Purée Finished
with a Sambuca Cream

« 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 & 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 Misty Mountain Blend

* Sumatra ~ Rich, Smoky, Bold*

Costa Rica ~ Bright, Citrus

Ethiopia Yirgacheffe ~ Sweet, Smooth, Hops

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

– Chef Keegan Marchand



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