



*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*

### ~ Cantaloupe Gazpacho \$15 ~

Charred Onion Oil, Basil Mascarpone

### ~ Lobster Bisque \$18 ~

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

### ~ Half Order Lobster Bisque \$12 ~

## « Salads »

### ~ Peach & Truffled Ricotta Salad \$17~

Spring Mix, Roasted Garlic Crostini finished with a  
Strawberry & Champagne Vinaigrette

### ~ French Manor House Salad \$15 ~

Spring Mix, Pickled Shallot, Tomato, Cucumber;  
Choice of Strawberry Champagne Vinaigrette or  
Red Wine & Herb Vinaigrette

### ~ French Manor Grain Salad \$15 ~

Spring Mix, Marinated Summer Vegetables finished  
with a Red Wine & Herb Vinaigrette

*(\*All Salads may be Accompanied with any Protein  
on the Menu at Market Price)*

## « Appetizers »

### ~ Pommes Frites Poutine \$18 ~

Hand Cut French Fries  
with Local Cajun Cheese Curds & Chives  
*Served with Short Ribs in an 18-Hour House Demi-  
Glacé*

### ~ Escargots \$21 ~

Sautéed in Herbs, served in a Warm Crepe finished  
with a Truffled Demi Glacé & Crispy Onion

### ~ Duck Confit Tostada \* \$20 ~

Tender Ancho Chili Scented Duck Leg Confit, served  
atop a Crispy Tortilla, Spring Mix, Cheesy Refried  
Beans topped with Roasted Corn & Arugula Pico

### ~ Beef Negimaki \* \$24 ~

Shaved Teriyaki Marinated Flank Steak Delicately  
Wrapped Around Green Onion, then intensely  
Broiled to a Crispy Medium Rare Accompanied with  
Green Onion Soubise

### ~ Prince Island Mussels \$20 \* ~

Sautéed Mussels served in a Savory Asiago Broth,  
Roasted Garlic Crostini, Fresh Herbs

## « Small Plates »

### ~ Bread Service \$12 ~

Honey and Lavender Butter, Duck Fat and  
Balsamic, Roasted Head of Garlic

### ~ Bone Marrow \$21 ~

Port Soaked Mustard Seeds, Spring Mix, Pickled  
Shallots served on a Crostini  
with Sautéed Mushrooms

### ~ Duck Confit Wild Rice & Couscous Pilaf \$15 ~

### ~ Roasted Corn & Arugula Pico with Fried Tortilla \$12 ~

### ~ Babaganush & Crostini \$12 ~

## « Grandes Plates »

### ~ Pan Roasted Duck Breast \* \$58~

Served with Couscous, Wild Rice & Duck Confit Pilaf finished with a Peach Thyme & Bourbon Purée

### ~ Scallop & Beef Negimaki \* \$62 ~

Pan Seared and accompanied with Snow Peas, Green Onion Soubise, Wild Rice Pilaf

### ~ Petite Filet Mignon \* \$63 ~

Char-Broiled Filet Mignon, Pickled Veg Arugula, Gouda Polenta Fry, Shaved Asiago, House Caesar Aioli, Shaved Cured Egg Yolk  
*Lobster 3-4oz Tail or Scallops ~ Market Price*  
*Oven Roasted, Grilled or Butter Poached Duck Confit ~ Market Price*  
*Sauteed Mussels ~ Market Price*

### ~ Coconut Curry Mussels \* \$53 ~

Sauteed Mussels & Snow Peas with Miso & Lime Marinated Udon Noodles, served in a Light Coconut Basil & Curry Broth, topped with Crisp Bell Pepper, Pine Nuts & Herbs

### ~ Braised Cajun Chicken \* \$52 ~

Cajun Braised Chicken Legs; Served with Jambalaya Rice, Roasted Corn & Arugula Pico

### ~Mediterranean Lamb Shank\* \$62~

Braised Shank, accompanied with Babaganush, Grilled Squash Batons, Sun Dried Tomato Gastrique

### ~ Marinated Summer Vegetables \$40 ~

Tostada Marinated Summer Vegetables, Crispy Tortillas, Cheesy Refried Beans, Roasted Corn & Arugula Pico & Wild Rice

### ~ Chilean Sea Bass\* \$63 ~

Pan Seared Bass served with a Creamy Gouda & Pancetta Polenta, Sautéed Bell Pepper finished with a Dill, Basil & Artichoke Gremolata

## « Homemade Desserts »

### Chefs Confections & Elegant Treats

For One or Two Persons – Priced Accordingly

### *Signature Manor Dessert*

#### ~ Chocolaté Crème Mousse Cup ~

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

#### ~ Vanilla & Toffee Bundt ~

Toffee-Soaked Vanilla Bundt Cake with a Caramel Drizzle and Stuffed with Ice Cream

#### ~ Crème Brulée ~

Honey & Lavender with Fresh Berries

#### ~ Café ou Thé ~ \$3 ~

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

#### ~ Café Pressé Grande \$7.50 ~

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

*– Chef Keegan Marchand*



EST. *The French Manor* 1990  
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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.