

Les Fontaine

APPETIZERS

Dungeness Crab Salad

Golden toast points

Summer Corn and Avocado Relish

Crispy flatbread

Brie en Croute

Apricot marmalade

Poached Shrimp Cocktail

Cocktail sauce, lemon wedge

Pan Seared Pot Stickers

Filled with seasoned ground pork and served with citrus-soy sauce

Smoked Salmon Blini

Mini buckwheat pancake served with sour cream drizzle and organic dill

SOUPS

New England Clam Chowder

Minestrone Soup

Cream of Broccoli

Tomato Basil Bisque

Turkey Rice Soup

Chicken Noodle Soup

Corn and Potato Chowder

Les Fontaine “House” Salad

Mixed organic field greens with carrots, celery, tomatoes, black olives and your choice of housemade vinaigrette

Calistoga Salad

Baby mixed greens with goat cheese, candied walnuts, grilled chicken breast, raisins and raspberry vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, croutons, parmesan cheese, lemon wedge and caesar dressing

Arugula Salad

Cherry tomatoes, parmesan cheese, spicy pecans and lemon vinaigrette

SALADS

Les Fontaine

ENTREES

Oven Roasted Prime Rib

Mashed potatoes, grilled asparagus, horseradish cream and rosemary natural juices

Grilled Beef Tenderloin Steak

Roasted fingerling potatoes, sautéed carrots with organic thyme, crispy onions and lemon-rosemary sauce

Braised Beef Short Ribs

Mashed yukon gold potatoes, sautéed green beans with lemon, pearl onions and pan gravy

Grilled Coho Salmon

Wild rice pilaf, steamed broccoli and lemon butter sauce

Poached Lobster Tail

Garlic and herb rice pilaf, lemon wedge, cognac-lobster sauce

Pan Seared Halibut

Les fontaine succotash, brandy cream sauce

Chicken Kiev

Chicken breast stuffed with sun dried tomato butter served with sour cream and chive mashed potatoes and sautéed zucchini with organic sage

Chicken Cacciatore

Braised chicken pieces in a tomato based sauce with onions, garlic, mushrooms and bell peppers served over fettuccini pasta with parmesan cheese and organic basil

Pan Seared Lamb Loin

Israeli couscous, marinated beets and mint sauce

Blackened Chicken Fettuccini

Sliced blackened chicken breast, alfredo sauce, peas, carrots and corn

Hazlenut Chocolate Cake

Hazelnut buttercream and fresh strawberries with a raspberry coulis

Seasonal Berry Napoleon

Served with a Gran Marnier sabayon

Sugar Free White Russian Cheesecake

With fresh seasonal berries and sugar free whipped cream

Bananas Foster

Sliced bananas with brown sugar, rum, cinnamon and nutmeg, served over vanilla ice cream

Vanilla Panna Cotta

Blackberries, raspberries and blueberries

Mexican Flan

Caramel sauce, whipped cream and mint

DESSERTS