

To experience the White Goose Bistro, may we suggest the pairings of the food and wine with the corresponding colours from the menu and wine list. *****

Hors d'oeuvres (appetizers)

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| ASSIETTE DE CHARCUTERIE | 9 | CHRETTES AU COCKTAIL | 9.5 |
| ** Assorted cured sausages, ham and pate served w/ gherkins and Dijon mustard | | *** Shrimp on ice served with our homemade cocktail sauce | |
| VOL AU VENTS DE ESCARGOTS | 9 | COQUILLES AU PERNOD | 12 |
| ** Puff pastry stuffed w/snails sautéed in white wine, garlic served w/red wine sauce | | ** Pan seared scallops flambé w/pernod liqueur served on a bed of roasted beets | |
| ASPERGES AU FROMAGE | 8 | PASSELIEDIERRE ALSACE | 8 |
| ** Fresh green asparagus with melted butter and Parmesan cheese | | ** Alsatian puff pastry pizza topped w/caramelized onions and bacon | |
| MOULES AUX POIREAUX ET AU SAFRON ET A LA MOUTARDE | 9 | | |
| *** 1/2 lb. of fresh P.E.I. mussels in a white wine leek broth or saffron mustard broth | | | |

Salade (salad)

Soupe (soup)

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| SALADE DE EPINARDS AU BRIE ET AMANDES | 7.75 | SOUPE A L'OIGNON | 6 |
| ** Spinach salad w/brie cheese, pear and almonds in raspberry vinaigrette | | ** Traditional French onion soup w/emmentaler cheese | |
| SALADE DE ATICHAUTS CHAUD | 7 | SOUPE DE POIREAUX ET POMMES DE TERRE | 5.5 |
| ** Warm artichoke salad topped with parmesan | | ** Potato and leek soup | |
| SALADE DE BETTERAVES DE MARAICHIERE AU CHEVRE FRAIS | 7.5 | | |
| ** Roasted beet salad w/market greens, goat cheese w/toasted walnuts in sherry vinaigrette | | | |
| SALADE FRISEE AUX LARDONS ET OUEF POCHE | 7 | | |
| ** Baby frisee salad w/bacon and poached egg in champagne vinaigrette | | | |

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.
15% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.
RESTAURANT AVAILABILITY FOR PRIVATE FUNCTIONS: Contact Cinzia Miotto

Pasta

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| CONFIT DE CANARD AUX NOUILLES EL L'OIGNON | 17 |
| ** Broad egg noodles w/roasted duck, sautéed onions in a parmesan cheese sauce | |
| GNOCCHI AU FROMAGE | 17 |
| ** Homemade potato gnocchi in a gorgonzola cheese sauce finished w/balsamic reduction | |
| RIZ ROUGE AUX FRUITS DE MER | 18 |
| ** Risotto w/fresh seafood in a creamy rose sauce | |



Plats de Resistance (main)

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| POULET ROTI FORESTIERE | 19. one person 34. two people | GIGOTO D'AGNEAU AUX ARTICHAUTS | 20 |
| ** Roasted chicken for two with a ragout of wild mushrooms and seasonal vegetable | | ** Lamb ossobucco braised w/artichokes, mustard and white wine served w/polenta | |
| BAVETTE A LA BORDELAISE | 18 | SOLE MEUNIERE | 18 |
| ** 8oz flat iron steak w/caramelized onions and red wine jus w/glazed root vegetables | | ** Pan seared sole w/white wine, lemon butter jus served w/green asparagus | |
| BOEUF BOURGUIGNON | 18 | SAUMON AU GRILLE | 18 |
| ** Boneless short rib beef stew braised in red wine, vegetables, and baby potatoes | | ** Grilled wild salmon served w/rapini, root vegetables finished with red wine jus | |
| CONFIT DE CANARD | 21 | FLETAN AUX CHANTERELLES | 22 |
| ** Duo of duck: roasted duck leg and pan seared breast of duck in a cherry red wine sauce. Served w/a cauliflower gratinette | | ** Halibut cheeks braised w/chanterelle mushrooms, artichokes in a light plum tomato sauce. Served w/green asparagus | |
| GIGOT D'AGNEAU AUX FLAGEOLETS | 18 | BOURRIDE FRUITS DE MER | 18 |
| ** Roasted leg of lamb w/chanterelle mushrooms braised w/white beans | | ** Assorted seafood and shellfish stewed in a white wine and tomato broth | |
| FILET DE PORC | 19 | MOULES FRITES | 16 |
| ** Pan roasted tenderloin w/an apple cider glaze served root vegetables and seasonal vegetables with chorizo sausage | | ** One pound of P.E.I. mussels w/your choice of broth: saffron mustard, tomato or white wine. Served w/home cut fries | |

Plates Principal (Chef Moreno signature dishes)

FOIE GRAS 20
 Seared goose liver w/poached pear in a quince reduction
 Chef Moreno suggest a glass of our dessert wine

RAVIOLI ARAGOSTA 20
 ** Homemade ravioli stuffed w/lobster in a tomato and basil sauce

FILET DE BOUEF AU POIVRE 32
 ** 8 oz. sterling silver beef tenderloin with a Madagascar green peppercorn sauce

Dessert

Side dishes

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| TARTE TATIN | 7 | Pommes frites | 3.5 |
| Apple tart w/vanilla ice cream | | Cauliflower grain | 4.5 |
| BOUCHONS AU CHOCOLAT | 8 | Asparagus | 4.5 |
| Soft warm chocolate cake | | Wild mushroom | 4.5 |
| PROFITEROLES | 7.5 | Rapini | 4.0 |
| Homemade cream puffs stuffed w/pastry cream drizzled w/chocolate sauce | | Glazed root vegetables | 4.0 |
| POIRES POCHEES | 7.5 | Braised white beans | 4.0 |
| Red wine poached pear w/chocolate sauce | | | |
| CRÈME BRULÉE | 7 | | |
| TIRA MI SU | 7 | | |



Lunch Menu

Appetizers • Salads • Soups

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| Mussels - 1/2 pound - in a saffron and dijon broth or white wine leek broth | 9. |
| add pomme frites | 12. |
| Calamari with dip and fresh lemon | 9. |
| small | 9. |
| large | 12. |
| Spinach salad with brie cheese, pear and almonds in a raspberry vinaigrette | 7.75 |
| Warm artichoke salad topped with parmesan cheese | 7. |
| Roast beet salad with mixed greens, goat cheese, walnuts in a sherry vinaigrette | 7.5 |
| Baby frisee salad with bacon in a champagne vinaigrette | 7. |
| French onion soup | 7. |
| Tuscan tomato soup | 7. |

Main Courses • Pasta • Sandwiches

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| Angel hair pasta with fresh tomato, basil and shrimp | 13. |
| Penne with spicy tomato sauce | 12. |
| Spaghetti carbonara | 13. |
| Lasagna with meat sauce | 14. |
| 1/4 roast chicken with salad | 13. |
| 8oz steak, sauteed onions, frisee salad | 15. |
| Oven roasted duck leg with mixed green salad | 13. |
| Savoury puff pastry pie with mushrooms, potato, ham, Swiss cheese and spinach served with salad | 12.5 |
| 6oz gourmet burger topped with caramelized onions, lettuce and tomato | 9.5 |
| add wild mushrooms | 1.25 |
| add Swiss cheese | 1. |
| add grilled prosciutto | 1.5 |
| Open face roast leg of lamb sandwich with mixed green salad | 12.5 |
| Open face salmon sandwich with spinach salad | 12.5 |
| Grilled veggie sandwich with basil mayo, goat cheese and balsamic reduction and mixed greens | 11.5 |
| Ham and swiss cheese monte cristo with mixed greens | 12.5 |
| Additional basket of bread | 2. |

Ask your server about our Daily Lunch Specials

