

# LE GARAGE

## Lunch

Soupe du Jour	9
Crispy Frites - vadouvan chick pea fries with fleur de sel & cocktail horseradish sauce	9
Squash Blossoms - stuffed with fresh rhubarb and goat cheese, lightly fried and served with a huckleberry coulis	14
Black Tiger Prawn Salade - candied pistachios, flavonosa plums, pink honeydew and a pear vinaigrette	17
Heirloom Tomatoes - herbed fromage blanc, lemon cucumbers, red spring onion and watermelon basil dressing	13
Salade Niçoise - seared tombo tuna, hard boiled eggs, haricots verts, red bell peppers, potatoes, olives, tomatoes, anchovies, olive tapenade croutons and basil pistou	19

## Sandwiches, etc...

Organic Grass Fed Beef 1/2lb Burger - Morbier cheese, tomatoes, butter lettuce, caramelized onions, aioli on Ciabatta bread served with a side of fries	18
7 Hour House-made Ham Sandwich - fourme d'ambert, roasted flavonosa plums, bacon butter and arugula served with fries and aioli	17
Pan Bagnat Sandwich - seared Tombo Tuna with cucumbers, niçoise olives, white anchovies, red and yellow bell peppers, hardboiled egg, butter lettuce, balsamic and an anchovy butter on ciabatta, with fries and aioli	18
Grilled Chicken Breast Sandwich - pistou goat cheese, pequinillo peppers, artichoke pesto, & butter lettuce on Ciabatta bread, served with fries and aioli	15
Croque Monsieur - ham, béchamel and gruyere on Panorama brioche served with mixed greens	13
Croque Madame - an egg	14
Quiche Lorraine - smoked bacon, emmental cheese and onions served with mixed greens	15
Le Garage's Cheese or Charcuterie Tartine - chef's selection of cheese or charcuterie served on a rustic batard with soupe du jour & mixed greens	16

## Entrees...

P.E.I. Mussels Provençale - with garlic, shallots, white wine, cream, cherry tomatoes, olives Niçoise and pastis	18
P.E.I. Mussels Marinier - white wine, shallots, garlic and parsley	17
Steak Frites - grilled bavette steak with green peppercorn sauce served with Kennebec fries	25
Seared Monkfish - green pepper piperade and a lobster chorizo emulsion	24
Vegetarian Basquaise - bell peppers, tomatoes concassés, poached egg, sundried tomatoes, garlic croutons and arugula	21

## A Côté...

Kennebec house-cut fries with aioli	6
Sautéed Romano Beans - glazed with honey and ras el hanout	8
Organic mixed greens with Sweet 100 cherry tomatoes & garlic brioche croutons	7

Corkage Fee 25 (limited to 2 750ml bottle per party)

Le Garage is not responsible for lost or stolen items

Consuming undercooked foods may increase your risk of foodborne illness