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Raison d'Être

"The most important purpose or reason for living."
Executive Chef, Keegan Marchand, has fostered relationships with local farms and partners to ensure the highest quality for his culinary creations.



Soups

Soupe à l'Oignon \$17
French Onion Soup, Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère
Add Short Rib \$10

Bisque de Courge Butternut à Poire Rôtie \$15
Roasted Butternut & Pear Bisque,
Garnished with Creme Fraîche, topped with Candied Walnuts

Bisque à l'Homard \$18
Lobster Bisque. Scented with Herbs and Sherry, Garnished with a Homemade Creme Fraîche & Truffle Oil

Half Order Lobster Bisque \$12

Salads

Salade aux Poirs et Fromage Chèvre \$17
Spring Mix, Sliced Pears, Maple & Walnut Goat Cheese with Cranberry Thyme Vinaigrette

Salade Maison \$15
Spring Mix, Pickled Shallot, Tomato, Cucumber; Choice of Cranberry Thyme or Red Wine & Herb Vinaigrette

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

Appetizers

Carpaccio de Betterave \$16
Thinly Sliced Beets with Walnut, Orange Supreme, Roasted Garlic Oil, Butternut Ricotta Cheese, Blistered Grape and finished with a Ghiggeri's Orange Olive Oil

Escargots \$17
Sautéed in Herbs and Roasted Garlic, presented in Original Shell

Bao Crêpe \$18
Created first at our sister restaurant, Sound Bites at the Jam Room. Smoked Pork Belly, Vegetable Slaw, Finished with a Sriracha Mayo

Poutine Classique \$18
Hand Cut French Fries with Local Cajun Cheese Curds & Chives. Served with Short Ribs in an 18-hour House Demi-Glace

Small Plates

Les Pains de Manoir \$12
Fresh Baked Breads, Warm Duck Fat & Balsamic, Roasted Head of Garlic, & Honey Lavender Butter

Cassoulet Boeuf \$20
Beef Bourguignon with a Trio of Legumes, Yukon Gold Potato topped with Brûléed Gruyère

Moelle * \$21
Bone Marrow, Sautéed Mushrooms, Garlic Chips, Pickled Shallots with a Ciabatta Crostini on a Bed of Greens

Cassoulet Volaille \$20
Chicken & Corn Chowder, Idaho Potato Brûléed with a Smoked Aged Cheddar

Roasted Spaghetti Squash \$8
Sautéed Mushroom in Herb, Garlic, White Wine \$10

All Entrées can be Elevated (Market Price):
Lobster, 3-4 oz Tail or Scallops (Oven Roasted, Grilled or Butter Poached)

Large Plates

Canard Rôti à la Poêle * \$58

Pan Roasted Duck Breast Served with
Asiago & Thyme Bread Pudding,
Pomegranate, Orange & Pear Relish finished
with a Red Grape & Port Wine Reduction

Boeuf Bourguignon \$55

Burgundy Braised Beef with Stewed Carrots,
atop Roasted Garlic Yukon Mashed Potatoes,
Finished with Crispy Shallots & Elephant
Garlic Chips

New York Strip Steak * \$65

Char-Broiled 16oz Strip, Crimini Mushroom
Risotto, Red Wine & Rosemary Reduction
Topped with Truffle Frites

Moules, Crevettes et Escargots \$53

Sautéed Mussels, Snails, Shrimp
Accompanied with Barley, Sun Dried
Tomato, Fresh Basil, in an Asiago Broth.
Served with a Ciabatta Crostini

Bar Chilien Poêlé * \$63

Pan Seared Chilean Seabass, atop a Fennel &
Arugula Salad, Butternut Ricotta, Crispy Frites
finished with Dill, Mint & Orange Vinaigrette

Poulet Poêlée \$54

Pan Seared Chicken Breast Accompanied
with Asiago & Herb Potato Pearls, Asparagus
Tips, Finished with a Prosciutto Blush Cream

Côtelette de Porc Brûlée * \$57

Char-Broiled Prime Reserved Pork Chop
Accompanied with Chive Blini, Roasted
Spaghetti Squash, finished with a Roasted
Garlic & Red Pepper Creamy Goat Cheese

Large Plates (cont.)

Coquilles Saint-Jacques * \$63

Pan Seared Diver Sea Scallops, Crimini
Mushrooms Arancini, Fennel & Leak
Sauté, Finished with an Asparagus Purée

Bol de Courge Rôti \$40

Roasted Squash Bowl. Sautéed Zucchini
Noodles, Spaghetti Squash, Butternut
Ricotta, Finished with a Pomegranate,
Orange & Pear Relish

House-made Desserts

Chef's Confections & Elegant Treats

Ask your server to describe tonight's
desserts made in-house. Priced Accordingly.



Signature Manor Desserts

Gâteau Bundt à la Vanille & Caramel

Toffee-soaked Vanilla Bundt Cake with a
Caramel Drizzle and Served with Ice Cream

Crème Brûlée

Honey & Lavender served with Fresh Berries

Café ou Thé \$3

Café Pressé \$7.50



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