

Appetizers

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| Soup du Jour | 6.50 |
| Poached Pear | 7.50 |
| <i>With arugula, Roquefort cheese and toasted walnuts</i> | |
| Avant Gout Salad | 7.50 |
| <i>Mixed Greens with roasted sweet peppers, goat cheese and cherry tomatoes</i> | |
| Roasted Beet Salad | 7.25 |
| <i>Topped with parmiggiano reggiano served with mixed greens</i> | |
| Hearts of Romaine Caesar Salad | 7.50 |
| <i>With sun-dried tomatoes, roasted garlic dressing pommes allumettes</i> | |
| Escargot | 8.50 |
| <i>Exotic mushrooms in a cognac-lemon sauce</i> | |
| Vermouth Garlic Shrimps | 9.75 |
| <i>With sautéed bok choy</i> | |
| Crispy Crab Cakes | 10.95 |
| <i>Served with mixed greens and a Dijon-mayonnaise & Moroccan sauce</i> | |
| Grilled Calamari with a Moroccan Chutney | 10.95 |
| <i>Served with house salad and fresh tomatoes</i> | |
| Avant Gout Bruschetta | 2.50 per person |

Pastas

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| Hand-Made Agnolotti | 16.95 |
| <i>Filled with wild mushrooms and goat cheese in a cream arugula sauce</i> | |
| Angel Hair with Grilled Chicken | 15.95 |
| <i>Sun-dried tomatoes, red onions, black olives in a light herb tomato sauce</i> | |
| Linguine with Tiger Shrimps and Shiitake Mushrooms | 17.95 |
| <i>Snow peas, roasted red peppers, tomato concasse in basil & olive oil</i> | |
| Hand Rolled Ricotta Potato Gnocchi | 19.95 |
| <i>With your choice of gorgonzola cream or spicy tomato sauce</i> | |
| Risotto du Jour | A/Q |
| <i>Ask your server for the risotto of the day</i> | |

Please ask your server for our daily specials and dessert menu...

Entrées

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| Grilled Marinated Chicken Breast <i>With wild mushrooms and Pernod sauce, mashed potatoes and vegetables mélange</i> | 18.95 |
| Duo of Prawns and Sea Scallops <i>With saffron and citrus-white wine sauce, grilled potatoes and vegetables</i> | 26.95 |
| Grilled or Tajine Salmon <i>With a lemon saffron preserved sauce, mini potato and vegetables mélange</i> | 20.95 |
| Roasted Muscovy Duck Breast with Pomegranate Glaze <i>Served with mashed potatoes and vegetables mélange</i> | 21.95 |
| Grilled Provimi Liver with Frites <i>In a zinfandel and caramelized onions jus served with vegetables mélange</i> | 19.00 |
| Braised Beef Short Ribs <i>In a port reduction served with frites</i> | 23.95 |
| Milanese Breaded Veal Cutlet <i>With tomato ragu & fontina cheese, served with linguine in a tomato sauce</i> | 22.95 |
| AAA US Angus Strip Loin (10oz) <i>Green peppercorn sauce with frites</i> | 25.95 |
| Grilled Veal Chop (10oz) <i>In a red wine reduction sauce, mashed potatoes and vegetables</i> | 24.95 |
| New Zealand Roasted Rack of Lamb <i>Pistachio-parsley encrusted, goat cheese-red wine sauce</i> | 28.95 |

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