

Freddie's

KITCHEN

at The Cole

Our Valentines / President's Weekend Prix-Fixe Menu February 14 & 15, 2025

AMUSE BOUCHE



Chef's Choice

APPETIZER:

Butternut Squash Cream Soup - with Honey Crostini
Cassolette d'Escargot - à la Crème de Champignons
Organic Heirloom Tomato Salad - Pesto, Olives, Roasted Pine Nuts, Balsamic
Prime Beef Steak Tartare - façon Frédéric



MAIN PLATES: *Served with Complimenting Vegetables & Accompaniments*

Roasted Canadian Duck – Pepper Cherries Demi-Glace
Australian Barramundi à la Plancha – Grenobloise
Grilled Elk Medallions – Juniper Blueberry Balsamic Reduction
Grilled Vegetable Wellington – Tomato Pesto Coulis
Prime Hanger Steak au Poivre



FOR THE SWEET-HEARTED – House Made Desserts

~ All desserts served with a complimentary glass of Champagne ~
Tahitian Vanilla Bean Crème Brûlée
Apple Croissant Bread Pudding with Calvados Crème
French Style Dark Chocolate Mousse



TO NOTE

- ~ Please refrain from cell phone use during dining for the benefit of others
- ~ Corkage fees apply per bottle \$25
- ~ Prix-Fixe Menu is \$85pp; Tax and Tip not included

Owner / Executive Chef Frederic Pierrel & Staff
Wish you a happy Holiday Weekend & Valentines Day!
We are honored to be part of your Celebration!

Bon Appetit!

