

SMALL PLATES

- MIXED GREENS** 7
CHEVRE, PICKLED RED ONIONS,
CANDIED WALNUTS,
CHAMPAGNE VINAIGRETTE
- CAESAR SALAD** 8
ROMAINE LETTUCE, PARMESAN,
CROUTONS, CAESAR DRESSING
- SOUP DU JOUR** 8
ASK SERVER FOR SELECTION
- GRILLED BRIE** 10
RASPBERRY COMPOTE, CROSTINI,
MIXED GREENS
- POUTINE QUEBECOIS** 8
SEASONED FRENCH FRIES, BROWN
GRAVY, CHEDDAR CHEESE CURDS
- ROASTED BRUSSEL SPROUTS** 8
COOKED WITH PANCETTA,
CARROT PUREE
- SALMON TACOS** 11
JALAPENO-LIME CRÈME FRAÎCHE,
FRESH CILANTRO, AVOCADO,
PICO DE GALLO
- ARANCINI** 10
RISOTTO ROLLED WITH
MOZZARELLA & GRUYERE, SERVED
WITH MARINARA
- CHARCUTERIE PLATE** 12
HOT COPPA, DRIED SALCHICHÓN
SOPRESSATA, CAPERS,
WHOLE GRAIN MUSTARD, CROSTINI,
CORNICIONS
- HOUSEMADE CRABCAKE** 11
SERVED WITH REMOULADE AND
HOUSE GREENS
- CUCUMBER LINGUINI
WITH POACHED SHRIMP** 12
CUCUMBER WITH POACHED
SHRIMP, PARSLEY, LEMON OIL,
AGED BALSAMIC REDUCTION
- LA REZ BURGER** 13
ROASTED RED PEPPER, CHEVRE,
LETTUCE, TOMATO, ONION,
BRIOCHE BUN, HERB FRENCH FRIES

La Residence

RESTAURANT & BAR

ESTABLISHED 1976

NOW BOOKING GRADUATION 2018

WE RECOMMEND RESERVATIONS
DURING GRADUATION WEEKEND
AND ON MOTHER'S DAY

BAR SPECIALS

TUESDAY PINOT GRIGIO, CABERNET
AND BLUE MOON SPECIALS
FEATURED AT \$2~

WEDNESDAY 1/2 OFF ALL BOTTLES

SPRING WINE DINNERS

ITALIAN WINE TASTING DINNER

APRIL 26TH 7PM

PRESENTED BY MIGUEL DE LA MATA

PRESIDENT/CEO ALLIANCE WINE CORP

TASTING MENU PAIRED WITH VARIETALS

RESERVATIONS REQUIRED

FRENCH WINE TASTING DINNER

MAY 24TH 7PM

PRESENTED BY THOMAS MEUNIER



FULL PLATES

- FILET MIGNON** 28
ROASTED FINGERLING POTATOES,
ASPARAGUS, GLAZED CARROTS,
DEMI-GLACE
- SHRIMP & GRITS** 18
THREE CHEESE GRITS, PANCETTA,
CREMINI MUSHROOMS, ONIONS,
BELL PEPPERS,
- DUCK BREAST** 24
PAN SEARED WITH TRUFFLE MASHED
POTATOES, HARICOT VERTS,
DUCK-VEAL DEMI-GLACE
- FRESH SALMON** 22
PAN SEARED WITH HARICOT VERTS,
ARTICHOKE HEARTS, SUNDRIED
TOMATOES, LEMON BEURRE BLANC

- TRUFFLE RISOTTO** 17
MUSHROOM MEDLEY WITH
WHITE TRUFFLE OIL, WITH SPINACH
GRUYERE CHEESE

ADDITIONS

ADD SHRIMP	8
ADD SALMON	9
SAUTÉED SPINACH	3
ASPARAGUS	3
MASHED POTATOES	4

SWEET PLATES

- CHOCOLATE MOUSSE TORTE** 8
- HOUSEMADE CREPE** 8
- CRÈME BRÛLÉE** 8
- FRUIT SORBET A LA CARTE** 7