

Restaurant Soleil

at LE SOLEIL D'OR

APPETIZERS

MOZZARELLA WITH BASIL AND TOMATO | 14

A layered Farm Soleil tomato with ricotta cheese

CALLALOO FEUILLETÉ | 14

Farm Soleil callaloo with a Bakery Soleil pastry and calamondin hollandaise

GRILLED EGGPLANT | 13

Farm Soleil eggplant, tomato and herbs with feta

SOUP

PUMPKIN SOUP | 12

Farm Soleil pumpkin, with coconut milk, onions and carrots

GAZPACHO | 12

Cold soup contains tomatoes, cucumber, jalapeño and pepper with sherry vinegar

SALAD

GARDEN SALAD | 12

Farm Soleil romaine lettuce, tomato, cucumber, carrots, and sweet peppers served with house dressing
Additional chicken +\$10

QUINOA TABBOULEH SALAD | 16

Quinoa mixed with Farm Soleil cherry tomatoes, cucumbers, parsley, bell pepper, mint, scallions and fresh lemon juice

BLACK BEAN SALAD | 15

Farm Soleil cilantro, corn, green onions, tomatoes, and jalapeño pepper with black beans

GREEK SALAD | 14

Farm Soleil onions, cucumbers, tomatoes, black olives and sweet peppers. Topped with feta cheese

SEASONAL MENU

(PLEASE ASK SERVER FOR AVAILABILITY)

SWEET PEPPER POPPERS | 14

Stuffed Farm Soleil peppers with parmesan and mozzarella

CUCUMBER CUPS | 12

Farm Soleil cucumber, red onion, bell pepper, tomato, olives, parsley, and dried oregano

WATERMELON SALAD | 12

Farm Soleil watermelon, onion, mint, lemon, with olives and feta cheese

QUINOA STUFFED BELL PEPPER | 14

Quinoa with Farm Soleil bell pepper, tomato, cilantro with homemade tomato sauce

MAIN COURSE

PORK CHOP | 33

Grilled Farm Soleil seasoned pork chops with wild cherry chutney.
Serves with sweet potato puree and grilled vegetable

RIB EYE STEAK | 34

Grilled rib eye steak served with grilled vegetables and pommes paille

ROASTED LOBSTER TAIL | 42

Fresh local lobster with sweet pepper medley served with grilled vegetable and baked potato

SEARED PEPPER STEAK | 36

Seared pepper steak with port wine reduction served with choice of rice, mashed potato, pommes paille and grilled vegetables on side

FISH PAPILOTE | 36

Local fish with Farm Soleil tomato fondue, duxelles. Served with white rice

FISH SAUCE VIERGE | 34

Local fish with Farm Soleil sweet peppers, herbs, capers and served with rice

PASTA PRIMAVERA | 22

Homemade pasta with Farm Soleil zucchini, sweet peppers, eggplant, and onion with bechamel sauce

SPINACH RAVIOLI | 24

Homemade pasta with Farm Soleil spinach, parsley, ricotta and parmesan.

DESSERTS

CREME CARAMEL | 12

CHOCOLATE LAVA CAKE | 12

GARDEN SOLEIL KEY LIME PIE | 12

Lemon pie depends upon availability

CHOCOLATE MOUSSE | 12

LEMON CHEESECAKE | 12

PROFITEROLES | 12

Topped with chocolate sauce