

# APERITIF BISTRO

THREE COURSE RESTAURANT WEEK PRIX FIX MENU  
\$44.00

## FIRST COURSE

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SOUP DU JOUR

OR

ESCARGOT A LA BOURGUIGNONNE

OR

BISTRO SALAD

MIXED GREENS, ROASTED PEARS, CANDIED PECANS, BLEU CHEESE & SHERRY VINAIGRETTE

OR

SEAFOOD CROQUETTES

VEGETABLE SLAW & CHIPOTLE AIOLI

## SECOND COURSE

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MOULES ET FRITES

MARINIERE OR PROVENCALE

OR

PISTACHIO CRUSTED FILET OF SOLE

CREAMY POLENTA, SAUTEED SPINACH & PORCINI MUSHROOM SAUCE

OR

BUTTERNUT SQUASH GNOCCHI

TRUFFLE PARMESAN CREAM

OR

FILET MIGNON RISOTTO \*

ASPARAGUS & PORCINI MUSHROOMS SAUCE

OR

CHICKEN CORDON BLEU

STUFFED WITH ASPARAGUS, GRUYERE & PROSCIUTTO, MASHED POTATO &  
RED WINE AU JUS

OR

LAMB NAVARIN

LAMB STEW WITH CARROTS, GREEN PEAS & COUSCOUS

\* ADD \$5

## THIRD COURSE

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PUMPKIN BREAD PUDDING

OR

CHOCOLATE CREPE

OR

RED WINE POACHED PEAR

## PAIRING WINES

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WHITE

G/B

LOUIS LAURENT VOUVRAY 11/38

KENTIA ALBARINO 11/38

RED

G/B

RAYMOND MERLOT 11/39

LEESE FITCH PINOT NOIR 11/39

Beverage & Gratuity not included. No Substitutions or Split Checks per table. Not Valid with coupons or any other discounts

\*Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

NOVEMBER 2022