

Bistro Cassis

Long Island Restaurant Week

\$29.95

La Soupe a L'Oignon

Onion soup, gruyere, crouton

Salade Cassis

Mixed greens, roasted beets, haricot verts, Roquefort cheese, and candied walnuts in Dijon vinaigrette

Escargots Maitre d'Hotel

Snails with garlic herb butter sauce

Sole Amandine

Pan seared filet of sole, sliced almonds, haricot verts, roasted potatoes in a lemon brown butter sauce

Oniget Frites

Grilled Hanger Steak served with French fries

Poulet Alsacienne

Pan roasted chicken, crispy spaetzle with spinach and bacon in a shallot cream sauce

Canard a L'Orange

Crispy duck, wild rice, vegetables in an orange sauce

Profiteroles au Chocolat

Cream puffs with vanilla ice cream and chocolate sauce

Crepes Suzette

Sweet Crepes with Grand Marnier Sauce

Crème Brulee

Vanilla custard with toasted sugar topping

No Substitutions

Saturday night Prix Fixe order must be in by 7:00pm

