CASSIS
RESTAURANT WEEK MENU

Dinner

HORS D'OEUVRES

• Soup du Jour: Soup of the day

• Escargots Maitre d'Hotel

Snails with garlic herb butter sauce

• Salade Maison

Bibb lettuce, cucumbers, campari tomatoes, vidalia onions in a Dijon vinaigrette

ENTREES

• Sole Provençale

Filet of sole pan seared with shallots, campari tomatoes, capers,and olives in white wine, served with roasted potatoes and string beans.

• Poulet Au Reisling

Chicken breast, served with sauteed spinach, spaetzle and bacon in a Reisling cream sauce.

• Onglet De Boeuf Bordelaise

Grilled hanger steak, Bordeaux wine demi glaze, sauteed broccoli rabe, pommes lyonnaise

• Vegetable Risotto

Mixed Vegetables over risotto

PATISSERIES

• Profiteroles Au Chocolat

Cream puffs with vanilla gelato and chocolate sauce.

• Crème Brulee

Vanilla Custard with toasted sugar topping

• Riz Au Lait

Rice pudding topped with pistachios and cinnamon.

$46.00 per person

Taxes, beverages, alcohol, and gratuity are not included
No Substitutions, Take-Out or Sharing, Prices subject to change. Thank you!
From Sunday to Sunday (except Saturday when it's only offered until 7:00 p.m.)

RESTAURANT WEEK

Lunch

ENTREES

• Sandwich au Poisson

Crispy sole filet with braised cabbage, pickles, and tartar sauce on brioche. Served with frites.

• Sandwich Bouchère

Sliced filet mignon, mozzarella, pickled red onions, baguette. Served with French fries.

• Sandwich de Poulet

Grilled chicken, swiss cheese, bacon, grilled red onions, avocado, chipotle aioli. Served with French fries.

• Sole Provençale (+ $5)

Filet of sole pan seared with shallots, campari tomatoes, capers,and olives in white wine, served with roasted potatoes and string beans.

• Onglet de boeuf Frites (+5)

Grilled hanger steak served with French fries, maitre d'hotel butter

PATISSERIES

• Profiteroles Au Chocolat

Cream puffs with vanilla gelato and chocolate sauce

• Riz Au Lait

Rice pudding topped with pistachios and cinnamon

$24.00 per person