



## **BASTILLE DAY Pre-Fixe Menu**

**Friday, July 14, 2017**

**\$39.95**

**(exclusive tax and gratuity)**

### **1<sup>st</sup> Course**

#### **Gazpacho**

*Tomatoes, Cucumber, Scallions, Cilantro and Watermelon*

**Or**

#### **Escargots au Beurre d'Ail**

*Sautéed Snails with Garlic and Parsley Butter*

**Or**

#### **Pâté de Faisan**

*Pheasant Pâté with French Cornichons and Mixed Greens*

**Or**

#### **Soupe à l'Oignon**

*French Onion Soup with Gruyère Cheese*

### **2<sup>nd</sup> Course**

#### **Onglet de Boeuf aux Echalottes**

*Grilled Hanger Steak with Caramelized Shallots in Red Wine Sauce, Served with French Fries*

**Or**

#### **Magret de Canard, Sauce Myrtille**

*Pan-Seared Duck Breast with Sautéed Mushrooms and Spinach, Potato Gratin, Dry Cherry Ginger Port Wine Sauce*

**Or**

#### **Poisson de Roches**

*Grilled Rockfish, Ratatouille, Roasted Fingerling Potatoes, Caper Lemon Butter Sauce*

**Or**

#### **Ravioli aux Champignons**

*Portobello Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Fresh Tomato Basil Sauce*

### **3<sup>rd</sup> Course**

#### **Trio Crème Brulee**

*Served in three flavors: vanilla, chocolate, and mango.*

**Or**

#### **Cacao Poire au Vin**

*A succulent pear poached in aromatic red wine highlighted by a touch of vanilla and cinnamon.*

**Or**

#### **Trio Sorbets**