

MEET IN PARIS

LE PRIX FIXE

3 DISHES \$43

ADD \$20/PERSON FOR A BOTTLE OF WINE FOR 2

SUNDAY - THURSDAY FROM 5 TO 6:30PM

FRIDAY AND SATURDAY - ALL NIGHT

NO SHARING.

HORS D'ŒUVRES

ARTICHAUD GRILLE

Grilled artichoke served with spicy aioli sauce

SOUPE DU JOUR

Soup of the day

ENDIVES AU ROQUEFORT

*Roasted Walnuts, Dried Cranberries, Caramelized Pear,
Roquefort Cheese, Walnut Dressing*

PLATS PRINCIPAUX

TRUITE MEUNIERE

*Grilled Rainbow Trout, tomato confit, garlic potatoes, green beans,
roasted almonds and butter sauce*

COQ AU VIN

*Braised Chicken in red wine sauce, glazed
carrots, pearl onion and mushrooms*

MOULES MARINIÈRES

Mussels with Chablis wine, parsley, garlic, herbed croutons and frites

DESSERTS

CRUMBLE AUX FRUITS ROUGES

Fresh berries on a buttery shortbread crust

PROFITEROLES

*Puff pastry filled with Vanilla ice cream, dark
chocolate sauce, roasted almonds*

CREPE AU NUTELLA

Whipped cream

WINES

Bordeaux Superieur, France or Chardonnay, France

Please allow up to 2 hours for serving