

MEET IN PARIS

LE PRIX FIXE

3 DISHES \$42

ADD \$19/person for a bottle of house red or white wine for 2

FRIDAY AND SATURDAY ALL NIGHT. NO SHARING.

HORS D'ŒUVRES

PATE DE CAMPAGNE

French country pate, pickles and olives, moutarde ancienne

FRENCH ONION SOUP

Melted gruyere, brioche crouton

ENDIVES AU ROQUEFORT

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

PLATS PRINCIPAUX

TRUITE MEUNIÈRE

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

BISTRO STEAK

6 oz. grilled hanger steak, beurre maître d'hôtel, French fries

MOULES MARINIÈRES

Mussels with Chablis wine, parsley, garlic, herbed croutons

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*

DAME BLANCHE

*2 scoops of vanilla ice cream, hot chocolate sauce,
homemade Chantilly cream*

WINES

Bordeaux Superieur, France or Chardonnay, France

Please allow up to 2 hours for serving