

ALL YOU CAN EAT! MUSSELS

15 SAUCES FOR ONLY \$29.95/PERSON
INCLUDES FRITES OR SMALL SALAD

TUESDAYS AND WEDNESDAYS STARTING 5PM
LAST SEATING 8:45 PM / LAST CALL 9:00 PM

MARINIERE

*Garlic, shallots, Chablis,
herbed croutons*

PROVENCALE

*Shallots, garlic, tomato, thyme,
fennel, pastis, fresh
tarragon, Chablis*

DIJONNAISE

*Garlic, shallots, tomato confit,
Dijon mustard, tarragon
and cream*

ROQUEFORT

*Garlic, shallots, Chablis,
Roquefort, chives, cream*

THAI

*Indian curry, garlic, cumin,
lemongrass, coconut milk, cream*

SAFFRON

*Chablis, garlic, shallots, roasted
fennel, saffron cream,
cherry tomatoes, Pastis*

MOUTARDE ANCIENNE

*Country whole grain mustard,
parsley, Chablis, creme fraiche,
smoked bacon, wild mushrooms*

MADRID

*Chorizo, leek, mushrooms,
Chablis, shallots, cream*

MEET IN PARIS

*Crab, shallot, saffron, tomato
confit, bacon, celery, basil, Chablis*

TRUFFLE & MUSHROOM

*Portobello and Paris mushrooms,
truffle cream sauce, garlic, Chablis*

ESCARGOT

*Parsley and garlic "snail butter"
sauce, white wine, toasted
baguette, chives, shallots,
cream, lemon juice*

ALASKA

*Bay scallops and shrimps,
smoked salmon, lime juice,
chives, chile flakes, red
onion, cilantro, cream*

BISQUE

*Lobster broth, garlic, white wine,
brandy, tomato confit, cream*

AU GRATIN

*Oven baked mussels cooked with
melted Gruyere cheese, lobster
sauce, shallots, garlic*

ITALIANO

*Prosciutto, caramelized onion,
goat cheese, white wine, crushed
walnuts, garlic and pesto*