

ALL YOU CAN EAT! MUSSELS

15 SAUCES FOR ONLY \$35/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