

# ALL YOU CAN EAT! MUSSELS

15 SAUCES FOR ONLY \$34/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