

MEET IN PARIS

LE PRIX FIXE

3 DISHES \$50

ADD \$22/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 MEUNIERE

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