

Happy   
BASTILLE DAY  
14<sup>TH</sup> OF JULY

# The French Gourmet

**\$65 pp**

**3 Course Prix Fixe | July 14th | 4-9 pm**

## STARTERS

### VOL AU VENT D'ESCARGOTS BOURGUIGNONNE

*Escargots with Mushrooms/Garlic Butter/Cream*

### SOUPE À L'OIGNON GRATINÉE

*Baked French Onion Soup with Truffle Cheese*

### CUISSES DE GRENOUILLE PROVENÇALE

*Frog Legs Sautéed with Garlic, Tomatoes, Herbs*

### HEIRLOOM ROASTED BEET/ARUGULA SALAD

*Whipped Montrachet Goat Cheese/ Pistachio/Mint Vinaigrette*

### PETITE CHARCUTERIE

*Pate/Proscuitto/Saucisson*

## ENTRÉES

*All entrées Served with Pommes Dauphine, Haricots Verts & Tomato Provençal*

### CANARD A L'ORANGE

*½ Roasted Duck with Orange Sauce*

### COQUILLE ST JACQUE

*Pan Seared Scallops with Basil Beurre Blanc*

### BOUILLABAISSE

*Fresh Fish, Scallops, Onion, and Fennel, in a Light Tomato Fish Broth/Rouille & Garlic Crostini*

### NATURAL GIGOT D' AGNEAU

*Roasted Leg of Lamb/ Mint Relish and au Jus*

### GRILLED FILET MIGNON

*Truffle Demiglace or Bearnaise*

### PORTOBELLO VEGETABLE NAPOLEON STACK

*Layered Grilled Portobello, Tofu, and Grilled Vegetables, with Balsamic Glaze*

## DESSERT

### GRAND MARNIER CHOCOLATE MOUSSE

*Rich, Creamy Chocolate Mousse*

### TARTE TATIN A LA MODE

*Baked Apples, Cinnamon, Delicate Crust, Topped Vanilla Ice Cream*

### CRÈME BRÛLÉE

*Vanilla Bean Custard, Caramelized Sugar*

### PROFITEROLES

*Custard, Ganache. Puff Pastry*

*Regular menu not available. Taxes and gratuity are not included.  
Coupons, discounts, ITEX, or any other discounts are not valid on Bastille Day.*