

APERITIF

2020 FALL L.I. RESTAURANT WEEK \$35.00

APPETIZER SELECTIONS

Soup Du Jour

Bistro Salad

Mixed Greens, Boasted Beets, Roquefort
Endive, walnuts, Raspberry vinaigrette

Tomato & Goat Cheese Crostini

Basil pesto, balsamic reduction

Charred Brussels Sprouts

Tossed with honey, chili flakes and almonds

MAIN COURSE SELECTIONS

Filet of Sole Normande

Filet of sole with shrimp, mushrooms and sherry tomatoes, served with basmati rice

Mussels Frites

Steamed P.E.I. Mussels, Provencal or Meuniere Style, French Fries

Pappardelle Bourguignon

Beef Stew cooked in Red wine Over Pappardelle Pasta

Pistachio Crusted Scallops ~ Add \$8

Apple parsnip puree, sauteed spinach, horseradish beet emulsion

Chicken Cordon Blue

Chicken breast stuffed with gruyere cheese, asparagus, prosciutto, red wine sauce
Served with mashed potatoes

Braised Short Ribs

Mashed potatoes, veggie medley, thyme Au Jus

Grilled Skirt Steak - ~ Add \$6

Roasted Potatoes, Asparagus, Red Wine Sauce

DESSERT SELECTIONS

Pumpkin Bread Pudding or Banana Nutella Strudel
Or Profiteroles

**Gratuities Not Included, No Substitutions.
Not Valid With Coupons or Any Other Discount.**