

BLANC

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Fire Roasted Artichoke Fritters

Sun Dried Tomato Remoulade

"Jenga" Tower

Toasted French Brioche, Swiss Cheese Fondue

Salmon Carpaccio

Crème Fraîche, Capers, Red Onion, Crostini, EVOO

SECOND

Blanc French Onion Soup

Swiss, Mozzarella, Golden Brown Crostini

Pear, Strawberry, And Gorgonzola Salad

Candied Walnuts, White Balsamic Vinaigrette

Arugula, Cherry Tomatoes, And Shaved Parmesan Salad

Black Pepper Lemon Vinaigrette

THIRD

Add A Grilled Skull Island Prawn +\$15

Barramundi Asian Sea Bass

Pan Seared Sea Bass Roasted Tomato And Spinach Risotto, Basil Ginger Lime Coulis

Grilled Scottish Salmon

Orange Blossom Hollandaise, Parmesan Truffle Mashers, Sautéed Haricot Verts

Filet Mignon

Sauce Au Poivre, Au Gratin Potatoes, Grilled Asparagus

Rosmary Garlic Lamb Lollipops

Brussel Sprouts, Bacon, Scallions, Miso Glaze

Add A Homemade Dessert +\$6

Classic Crème Brulee - Chocolate Mousse - French Caramel Flan

SIZZLE DINING COCKTAIL

Blanc 75 \$8

*Wine-Based Gin, Fresh Squeezed Lime And
Blood Orange Juice, Simple Syrup, And Champagne*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.