

BLEU PROVENCE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Provençal Fish Soup

*Smoothly Blended And Served With Rouille, Croutons,
And Gruyere Cheese On The Side*

Mesclun Mixed Green Salad ★

*Papaya, Cherry Tomatoes, Shallots, Pomegranate Seeds,
And A Sherry Tarragon Vinaigrette*

Beet Salad ★

*Grapefruit, Cherry Tomatoes, Basil, Goat Cheese Mousse,
Pesto, And Roasted Walnuts*

Crispy Goat Cheese & Arugula Salad

Apple, Cherry Tomato, And Honey Mustard Vinaigrette

SECOND

Loup De Mer ★

*Mediterranean Sea Bass Grilled Skin-On À La Plancha,
Served With Lemon Caper Sauce And Parmesan Gratinated Fennel*

Moules-Frites ★

*Pan-Grilled Mussels With Lemon, Served With French Fries,
Garlic Parsley Sauce OR Roquefort Sauce*

Coq Au Vin

Served With Fingerling Potatoes, Baby Carrots And Mushrooms

6oz. Wagyu Steak Frites ★

*Served With Parmesan French Fries And Choice Of
Creamy Black Peppercorn OR Roquefort Sauce*

THIRD

Honey Lavender Crème Brûlée*

Profiteroles

*Served With Vanilla Ice Cream,
Chocolate Sauce And Shaved Almonds*

Crêpes

Hazelnut, Caramel, And Vanilla Ice Cream

★ = Gluten Free



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.