

CAFE NORMANDIE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Beet Salad

Sliced Beet & Fresh Goat Cheese Laid On Petite Green Salad, Topped With Candied Pecan

Baked Brie

Oven Baked On Ciabatta Toast, Honey, Toasted Almond Topping, Petite Green Salad

Grandma Pate & Cornichons

Country Pork Paté, French Gherkins, Petite Green Salad

Shrimp Vol-Au-Vent +\$3

Puff Pastry Case Filled With Shrimp & Champagne Creamy Sauce

French Onion Soup

Rich Beef Broth, Crouton And Swiss Cheese Gratiné

SECOND

Duck Leg Confit

Sauce A L'orange With Creamy Polenta, Sautéed Veggies

Butterfly Trout Amandine

Lemon Butter Sauce With Saffron Rice & Sautéed Veggies

Petit Filet Mignon Au Poivre +\$10

6oz. With Peppercorn Sauce With Au Gratin Potatoes, And Sautéed Veggies

Chicken Breast Au Gratin

Baked With Mushroom Creamy Sauce Gratiné With Rice, And Veggies

Gulf Red Snapper

Choice Of Normande Champagne & Leek Cream Sauce OR Sauce Vierge With Olive Oil, Tomato, Capers, Shallot, Cucumber, Lemon, With Saffron Rice & Veggies

THIRD

Crepe Suzette Or Nutella Or Berry

A La Mode + Vanilla Ice Cream +\$1

Mousse Chocolate

Creme Brûlée



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.