

COTE D'AZUR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Cote D'Azur House Caesar Salad

Romano Cheese, Pickled Anchovy, Brioche Croutons

Prince Eduard Island Mussels

Chardonnay, Garlic Butter, Basil Pesto

Lobster Bisque

Cassiolette D' Escargot (+\$5)

Garlic, Basil, Parsley Butter

SECOND

Espelette Seared Branzino

Rock Shrimp And Ratatouille Beurre Blanc

Veal Piccata

Angel Hair Pasta, Button Mushrooms, Parsley Caper Butter

Slow Braised Short Rib Bourguignon

Sweet Onion, Mushroom, Baby Carrots And Creamy Mashed Potato In Red Wine Sauce

Roasted Crispy Duck (+\$15)

Glazed Pear, Cranberry Apple Chutney, Butternut Squash And Sweet Potato, Black Currants And Cherries, Orange Zest And Green Peppercorn Port Wine Sauce

Black Angus Filet Mignon Au Poivre (+\$20)

Flambe Cognac, 3 Peppercorn Sauce Au Poivre, Haricot Verts, Yukon Mashed Potato

THIRD

Tira Mi Su

Anglaise And Berries

Lemon Tart

Chantilly Cream And Berries

Profiterole (+\$5)

Vanilla Gelato, Hot Belgium Chocolate Sauce



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.