

# CAFE NORMANDIE

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

Hot Vichyssoise Soup

*Potato, Leek, Cream*

Baked Brie

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

Petite Salade Niçoise

*Natural Shredded Tuna, Boiled Egg On A Spring Mix Salad, Confit Red Bell Pepper, Cherry Tomatoes, Cucumbers, Kalamata Olives, Radish, Anchovies*

Shrimp Vol-Au-Vent

*Béchamel Sauce*

Grandma Pate & Cornichons *add \$3.00*

*Country Pork Paté, French Gherkins, Petite Green Salad*

French Onion Soup

*Rich Beef Broth, Crouton And Swiss Cheese Gratiné*

## SECOND COURSE

Magret De Canard & Berry Sauce

*Grilled Duck Breast Magret, Au Gratin Potatoes, Sautéed Veggies*

Flounder Meuniere

*Cooked In Butter With Lemon, Parsley, Toasted Almonds, Saffron Rice, Sautéed Veggies*

Chicken Breast & Mushroom Creamy Sauce Au Gratin

*Saffron Rice, Sautéed Veggies*

Filet Mignon Sauce Au Poivre *add \$10.00*

*Au Gratin Potatoes, Sautéed Veggies*

Branzino Sauce Vierge Du Chef

*Saffron Rice, Sautéed Veggies*

## THIRD COURSE

Bourbon Vanilla Creme Brûlée

Crepe Suzette OR Nutella Crepe OR Berry Crepe

Chocolate Crunch



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**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.