

CHEZ GUY PARISIAN BISTRO

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Les Escargots Cassolette

Snails In Port And Mushroom Cream Sauce

Warm Brie Salad

Brie Crostini, Over Artisan Salad, Walnuts & Cherry Tomato

Mushroom Soup

Fresh And Dried Wild Mushroom, Sherry, Truffle Oil

Duck And Pork Rilette

Classic French Meat Spread. With Pickles And Bread

SECOND COURSE

Beef Stroganoff

Tender Beef And Mushrooms In A Creamy Sauce Served Over Noodles

Mediterranean Sea Bass Filet

Branzino With Lemon Butter Sauce

Lamb Shank

Secret Recipe! I Can't Tell. Sorry.

Seafood Gratin

A Mix Of Fish, Scallops, Shrimp, And Mussels In A Creamy White Sauce, Topped With Cheese

THIRD COURSE

Poire Belle Helene

Vanilla Ice Cream, Topped With Pears, Warm Belgium Chocolate, And Toasted Almond.

Apricot Almondine Tart

Lava Cake

Gluten-Free, Raspberry Sauce



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.