

# COTE D'AZUR

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Baby Heirloom Tomato And Strawberry Salad

*Goat Cheese, Shallots And Balsamic Vinaigrette, Baby Arugula*

### Prince Eduard Island Mussels

*Chardonnay, Garlic Butter, Basil Pesto*

### Tomato Bisque

*Parmesan Garlic Crostini*

### Cassolette D' Escargot *add \$5.00*

*Garlic, Basil, Parsley Butter*

## SECOND COURSE

### Pan Roasted Flounder

*Basil Mashed Potato Baby Carrots, Champagne Caper Beurre Blanc*

### Bone-In Berkshire Pork Chop

*Cider Brined, Roasted Sweet Potato, Sauteed Fennel And Bosc Pear Demi-Glace*

### Slow Braised Short Rib Bourguignon

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

### Roasted Crispy Duck *add \$15.00*

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

### Black Angus Filet Mignon Au Poivre *add \$15.00*

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

## THIRD COURSE

### Peach Melba

*Sweet Peach, Vanilla Gelato, Raspberry Sauce*

### Lemon Tart

*Chantilly Cream And Berries*

### Profiterole *add \$5.00*

*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.