

# THE FRENCH

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Baked Onion Soup

*Caramelized Onions, Emmenthal Cheese, Toasted Baguette & Rich Beef Broth*

### Deviled Eggs

*Dijon Mustard, Mayonnaise & Caviar*

### Salade Verte

*Field Green Salad, Carrots, Radish, Red Onion, And Tarragon Dressing*

### Grilled Peach & Burrata Salad

*Fresh Farmer Cheese, Orange Blossom Honey & Mint*

### Beef Tartare

*Beef Eye Round, Cornichon, Shallot, Dijon Mustard & Fresh Farm Egg Yolk*

### Steamed Mussels

*Shallot, Garlic, White Wine, Chive & Creme Fraiche*

## SECOND COURSE

### Pan Roasted Faroe Salmon

*Asparagus, Snap Peas, Maitake Mushrooms & English Pea Creme*

### Wood Grilled Filet Mignon *add \$10.00*

*Roasted Bone Marrow, Persillade, Shallot Jjus & Frites*

### Chicken Basquaise

*Sauce Piperade, Fingerling Potato & Chive Oil*

### Le Brasserie Burger

*Neuskes Bacon, Red Onion Marmellade, Emmenthal Cheese & Toasted Brioche Bun*

### Fettuccini With Whole Maine Lobster *add \$10.00*

*Roasted Cold Water Lobster, Shellfish Broth, Fines Herbs, Basil Oil*

## THIRD COURSE

### Profiteroles

*Vanilla Gelato & Warm Chocolate 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.