

Cote D'Azur

TRADITIONAL MEDITERRANEAN CUISINE
FROM CANNES...NICE...JUAN LES PINS...ANTIBES...MONACO

Sizzle SWFL Restaurant Week

May 31st – June 13th

\$36 Menu

Choice of First Courses

Wild mushroom bisque, truffle essence

Petite beet salad with strawberries and figs, dry ricotta, baby greens, fleur de sel, balsamic reduction

Cassiolette D' Escargots, garlic, basil, parsley and butter, add \$5

Faroe Island red beet and dill cured salmon carpaccio, shallots, capers, caviar, lemon vinaigrette

Choice Of Entrees

Snapper Monegasque sun dried raisins, capers, shallots, baby tomatoes, basil, sauvignon blanc sauce

Petite Filet Mignon Forestiere, mushroom cassis demi-glace sauce, roasted potatoes, haricot verts

Seafood Carrigou Des Carrigues, mussels, shrimp, scallops, calamari, snapper, saffron white wine, Garlic, Provence spices, tomato broth

Coq au Vin Bourgogne of Joyce Farms Chicken, red wine marinated and slow cooked with baby Carrots, pearl onions, mushrooms, pancetta

Pan Seared Wild Caught Salmon, chorizo and pine nut crust, truffle risotto add \$10

Roasted Crispy Duck, glazed pear, cranberry apple chutney, butternut squash & sweet potato black Currants and cherries, orange zest & green peppercorn port wine sauce add \$10

Milk Fed Veal Tenderloin, porcini & trumpet royale mushrooms duxelle spoon
Roasted beets & potatoes puree, morel mushrooms and truffle veal au jus add \$10

Choice of Dessert

Profiterole, Vanilla gelato, hot Belgium chocolate sauce

Crème Brulee orange zest

Berries en Zabayon



\$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship

