



# Cote D'Azur



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

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

**Sizzle SWFL Restaurant Week**  
**November 29th – December 12<sup>th</sup>**  
**\$36 Menu**

**Choice of First Courses**

Roasted Butternut Squash Bisque, Porcini and Truffle essence

Baby Green Salad, Lemon Honey Spice Vinaigrette, Cherry Tomatoes, Goat Cheese Crostini, Caramelized Walnuts and Strawberries

Warm Pequillo Peppers stuffed with Brandade de Morue

Sautéed Calamari, Chardonnay Tomato Broth, Garlic, Nicoise Olives, Pesto and Shallots

**Choice Of Entrees**

Coquilles Saint Jacques, Scallops, Mushrooms, Velouté, Parmesan, Pommes Duchess

Cavatelli Pasta Monegasque  
Shrimp, Mussels, Cannellini Beans, Arugula, Tomato Basil

Roasted Quail Filled with Foie Gras, Cassis Cote du Rhone Reduction

Moroccan Rubbed Pork Tenderloin, Ras El Hanout, Chick Peas, Apples, Raisins

Roasted Crispy Duck, glazed pear, cranberry apple chutney, butternut squash & sweet potato black Currants and cherries, orange zest & green peppercorn port wine sauce add \$15

Milk Fed Veal Tenderloin, porcini & trumpet royale mushrooms duxelle  
Roasted beets & potatoes puree, morel mushrooms and truffle veal au jus add \$15

**Choice of Dessert**

Profiterole, Vanilla gelato, hot Belgium chocolate sauce

Cote D' Azur Flan Cake

Berries en Zabayon

*(Please No Substitutions)*