

# Cote D'Azur

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

**Sizzle SWFL Restaurant Week**  
*May 30<sup>th</sup> thru June 12<sup>th</sup>*  
**\$36 Menu**

**Choice of First Courses**

Soupe au Crevettes and Moules, garlic and crostini

Early Summer Tomato and Fennel salad, shallots, parsley, balsamic vinaigrette

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

Faroe Island red beet and dill cured salmon carpaccio, shallots, capers, caviar, lemon vinaigrette, add \$5

**Choice Of Entrees**

Loup de Mer Monegasque sun dried raisins, capers, shallots, baby tomatoes, basil, sauvignon blanc sauce

Escalope de Veau Forestiere, Lillet Blanc sauce, roasted forest mushrooms

Seafood Risotto, mussels, shrimp, scallops, calamari, saffron clam broth, arborio rice

Roasted Chicken Breast Provencal, Seville orange jus, baby potatoes, tomatoes and bay leaf

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

Black Angus Filet Mignon Au Poivre

Flambe Cognac, 3 peppercorn sauce au poivre, haricot verts, Yukon mashed potato add \$15

**Choice of Dessert**

Mousse au Chocolate, Chantilly cream

Chocolate and raspberry Gelato

Berries en Zabayon

Profiterole, Vanilla gelato, hot Belgium chocolate sauce add \$5

*(Please No Substitutions)*

