



Cote D'Azur

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



Sept 8th – 28th 2022

Closed on Sundays & Mondays

Three-Course Dinner \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

Choice of First Courses

Red Beet Cured Faroe Island Salmon Carpaccio

Truffle, Dill, Lemon, Wasabi Emulsion

Baby Calamari Provençale

Chardonnay, Tomato, Niçoise Olives, Herbs de Provence and Basil Pesto

Cassiolette D' Escargot

Garlic, Basil, Parsley Butter. add \$5

Choice Of Entrees

Steak Diane, Mignonette of Filet Mignon

Mushroom, Dijon Cognac Sauce, Roasted Potato

Moroccan Style Free Range Chicken Breast

Mashed Potato, Chickpeas, Apricot and Prunes

Seafood Pasta en Carigout

Shrimp, Scallop, Mussels, Seafood Broth with Basil Pesto

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

Pistachio Cream Brulé

Lemon Tart, Chantilly Cream and Berries

Profiterole, Vanilla Gelato, Hot Belgium chocolate sauce add \$5

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 OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS





