

COTE D'AZUR

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Baby Heirloom Tomato And Strawberry Salad

Goat Cheese, Shallots And Balsamic Vinaigrette, Baby Arugula

Prince Eduard Island Mussels

Chardonnay, Garlic Butter, Basil Pesto

Tomato Bisque

Parmesan Garlic Crostini

Cassolette D' Escargot *add \$5.00*

Garlic, Basil, Parsley Butter

SECOND COURSE

Pan Roasted Flounder

Basil Mashed Potato Baby Carrots, Champagne Caper Beurre Blanc

Bone-In Berkshire Pork Chop

Cider Brined, Roasted Sweet Potato, Sauteed Fennel And Bosc Pear Demi-Glace

Slow Braised Short Rib Bourguignon

Sweet Onion, Mushroom, Baby Carrots And Creamy Mashed Potato In Red Wine Sauce

Roasted Crispy Duck *add \$15.00*

Glazed Pear, Cranberry Apple Chutney, Butternut Squash, Sweet Potato, Black Currants, Cherries, Orange Zest, Green Peppercorn Port Wine Sauce

Black Angus Filet Mignon Au Poivre *add \$15.00*

Flambe Cognac, 3 Peppercorn Sauce Au Poivre, Haricot Verts, Yukon Mashed Potato

THIRD COURSE

Peach Melba

Sweet Peach, Vanilla Gelato, Raspberry Sauce

Lemon Tart

Chantilly Cream And Berries

Profiterole *add \$5.00*

Vanilla Gelato, Hot Belgium 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.