

Cote d' Azur

Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cote d' Azur Caesar Salad

Romano cheese, pickled anchovy, brioche croutons

Smoked Dill Cured Salmon

Capers, Cucumber Avocado, Caviar and Wasabi

Wild Mushroom Soup

Cream, porcini, shiitakes and jerez

Cassiolette d'Escargot, Garlic Basil Parsley Butter +\$5

SECOND COURSE

Seared Icelandic Cod

Celery Root Puree, Rock Shrimp Risotto, Sofrito and Beurre Blanc

Chicken Tagine

Moroccan spices, black mission figs, apricots, prunes, chickpeas, acacia honey glaze

Black Angus Steak +\$15

Diane Mignonette, dijon, cognac, button mushroom demi glace

Bouillabaisse Marseille +\$15

Lobster saffron broth, mussels, loupe de mer, scallops and shrimp saffron aioli

Roasted Crispy Duck +\$18

Glazed Pear, Cranberry Apple Chutney, Butternut Squash Sweet Potato, Black Currant Sauce

THIRD COURSE

Tiramisu with Port Macerated Strawberries, Coffee Anglaise

Lemon Tart, Chantilly Cream, Berries

Vanilla Gelato Filled Profiterole, Hot Belgium Chocolate Sauce +\$5



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE



September 3 - 30, 2025

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.