

Cote D' Azur

Naples

3-COURSE DINNER • \$69.00 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 Salmon

Dill capers, cucumber avocado salad, caviar and wasabi

Wild Mushroom Soup

Cream, porcini, shiitakes and jerez

Cassiolette D'Escargot +\$5

Garlic, basil, parsley butter

SECOND COURSE

Seared Icelandic Cod

Celery root puree, rock shrimp risotto, soffritto and beurre blanc

Chicken Tagine

Moroccan spices, breast marinated and grilled, black mission figs, apricots, prunes, chick peas, acacia honey glaze

Black Angus Steak +\$15

Diane mignonette, dijon, cognac, button mushrooms and demi-glace potato

Bouillabaisse +\$10

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

Roasted Crispy Duck +\$18

Glazed pear, cranberry apple chutney, butternut squash, sweet potato, black currant and cherries, orange zest and green peppercorn port wine sauce

THIRD COURSE

Tiramisu

Port macerated strawberries, coffee anglaise

Lemon Tart

Chantilly Cream, Berries

Profiterole +\$5

Vanilla Gelato, Hot Belgium chocolate sauce



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.