

Bleu Provence

Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Porcini Mushroom and Chestnut Velouté
Garnished with White Truffle Oil

Mesclun Mixed Greens Salad
*Cantaloupe, Cucumbers, Cherry Tomatoes, Shallots, Mediterranean Olives
and Balsamic Basil Vinaigrette*

Smoked Salmon Salad
Arugula, Fennel, Red Onions, Pickled Cucumbers and Tangy Green Juice

SECOND COURSE

Loup de Mer
*Mediterranean Sea Bass Grilled Skin-on à la Plancha,
Served With Lemon Caper Sauce and Parmesan Gratinated Fennel*

Moules-Frites
*Pan-Grilled Mussels with Lemon, Served with French Fries,
Garlic Parsley Sauce or Roquefort Sauce*

6oz Wagyu Steak Frites
Served with Parmesan French Fries and Creamy Black Peppercorn

THIRD COURSE

Honey Lavender Crème Brûlée
Profiteroles
Served with Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds

Dark Chocolate Mousse
Topped with Freshly Grated Black Truffle



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.