

BLEU PROVENCE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Provençal Fish Soup

Smoothly Blended And Served With Rouille, Croutons And Gruyere Cheese On The Side

Mesclun Mixed Green Salad*

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs And A Sherry Tarragon Vinaigrette

Chilled Beet Salad

Lacquered With Honey And Soy Sauce, Served With Sea Beans, Pesto And A Goat Cheese Mousse

Homemade Smoked Salmon*

Wasabi Cream, Pickled Onions, Capers Berries And Mustard Seeds

Pâté De Campagne En Terrine

Home-Made Cold Country Pâté With Pickled Vegetables, Mustard Seeds, Dijon Mousse, Baguette

SECOND COURSE

Loup De Mer*

Mediterranean Sea Bass Grilled Skin-On À La Plancha, Served With Lemon Capers Sauce And Parmesan Gratinated Fennel

Moules-Frites*

Pan-Grilled Mussels With Lemon, Served With French Fries, Garlic Parsley Sauce Or Roquefort Sauce

Veal Blanquette

Slowly Cooked Veal Shoulder In A Lemon Cream Sauce With English Peas And Fingerling Potatoes

6oz Wagyu Sirloin Steak*

Served With French Fries And Choice Of Creamy Black Peppercorn Or Roquefort Sauce

THIRD COURSE

Vanilla Bourbon Crème Brûlée*

Chocolate Mousse

Crumbled Chocolate And Coffee Caramel

Profiteroles

Served With Vanilla Ice Cream, Chocolate Sauce And Shaved Almonds



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.