



**SIZZLE DINING AT BLEU PROVENCE**

**September 8 – 28, 2022**

**Tuesday – Saturday (5pm – Close)**

**\$42 Three-Course Dinner Menu**

**\$1 from every Sizzle Dining meal benefits Southwest Florida's Blessings in a Backpack**

(\*) = Gluten-Free

**APPETIZER**

**Provençal Fish Soup**

Smoothly Blended, served with Gruyère, Rouille and Croutons

**Mesclun Mixed Green Salad \***

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and a Sherry Tarragon Vinaigrette

**Orange and Fennel Salad \***

Pear and Fennel Velouté, Raisin and Pine Nuts

**Homemade Smoked Salmon \***

Marinated with Citrus Vinaigrette, served with Strawberries and Arugula

**Lysielle's Lorraine**

Quiche with Bacon and Gruyere Cheese

**ENTRÉE**

**Florida Swordfish**

Topped with Tomatoes and Black Olives. Served over Potato Gnocchi in a Pesto Cream Sauce

**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 Asparagus and Fingerling Potatoes

**DESSERT**

**Vanilla Bourbon Crème Brûlée \***

**Melody of Ice Cream and Sorbet (3-Scoops of Your Choice) \***

Ice Cream: Vanilla, Chocolate, Coffee, Lavender | Sorbet: Strawberry, Raspberry, Mandarin

