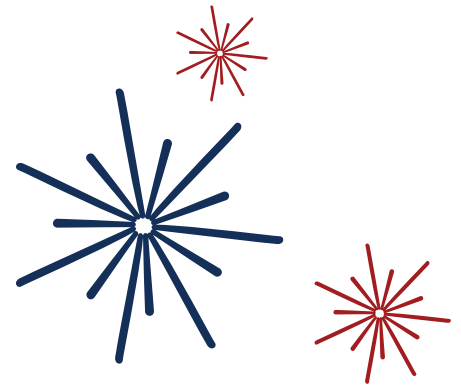




# BASTILLE DAY PRIX FIXE MENU

July 7th - July 13th



## First Course

Choice of:

**SALADE LYONNAISE** frisée, bacon lardon, soft boiled egg

**LOBSTER BISQUE** sherry & chive oil

## Second Course

Choice of:

**FOIE GRAS MOUSSE** toasted brioche, fig gastrique frisée, champagne vinaigrette

**ESCARGOT PURSES** two boursin cheese & escargot wrapped wontons, lemon butter sauce

## Third Course

Choice of:

**BEEF BOURGUIGNON** herb creamy risotto, beef, red wine demi glace

**CORDON BLEU** chicken, green beans, brown butter potatoes, mushroom velouté

## Fourth Course

Choice of:

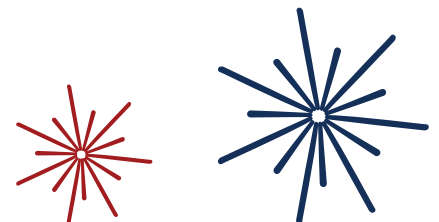
**CREPES SUZETTE** powdered sugar, strawberry mascarpone whipped cream, blueberry compote, orange zest

**COUPE ROYALE** vanilla ice cream, maraschino cherries, chantilly cream

**\$55 \*\* PER PERSON**

**OPTIONAL WINE PAIRINGS \$20**

Tax & Gratuity not included. No substitutions please. 063025



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A 20% service charge will be added for parties of 8 or more.

\*Consumer advisory: item is served raw, under cooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY