

# April



## BOMBANCE sur le DIMANCHE

- THREE COURSE PRIX FIXE** 25. *Soupe or salade, Entree, Dessert*
- FOUR COURSE PRIX FIXE** 27. *Soupe or salade, Hors D'Oeuvres, Entrée, Dessert*
- FIVE COURSE PRIX FIXE** 34. *Soupe and Salade, Hors D'oeuvres Poisson, Entrée, Dessert*
- SIX COURSE PRIX FIXE** 40. *Soupe and Salade, Hors D'oeuvres, Poisson, Entrée, Fromage, Dessert*

### LES SOUPES

#### MINISTRONE

*Tomato broth based vegetable soup with white beans and pesto*

#### BREAD AND EGG

*Beef broth braised radicchio, carrots, and leeks with crostini and broth cooked egg*

### HORS D'OEUVRES

#### RAGOUT TRIO

*Eggplant ratatouille, mushroom ragout, and heirloom tomato salad on crostini with balsamic reduction*

#### NICOISE PROFITEROLE

*Three petit cream puffs: curried egg salad, nicoise chicken salad, and shrimp and smoked almond salad*

### LES SALADE

#### ASPARAGUS AND HEARTS OF PALM

*Blanched asparagus, hearts of palm, cherry tomatoes, red onion in lemon vinaigrette*

#### NICOISE ICEBERG

*Iceberg with blue cheese dressing, red onion pancetta and nicoise olives*

### POISSON

#### CRAB CRESPELLE

*Crab stuffed crepe with artichoke and asparagus gratin*

#### COURT BOUILLON

*Seasonal poached fish with fennel puree and tangerine salade*

## ENTRÉE

#### BOUILLABAISSSE

*Seasonal fresh fish in tomato and saffron broth*

#### BRAISED RABBIT WITH POLENTA PASTICCIATA

*Rabbit braised in white wine with lavender and artichokes atop baked polenta*

## ROASTS

#### TURKEY WITH HERBS DE PROVENCE

*Thyme, basil, oregano, fennel, marjoram and lavender with orange zest and honey glaze*

#### ROAST BEEF WITH QUATRE EPICES DATE SAUCE

*Cinnamon, ginger, cloves and nutmeg rubbed eye round of beef in a chili spiced date sauce*

## SIDES

#### BOULANGER POTATOES

*Potato gratin layered with anchovies and onion*

#### TRENETTE PASTA

*Linguini in sundried tomato pesto*

#### RISI E BISI

*Arborio rice with peas and olives*

#### FROMAGE DU JOUR

## DESSERT

#### TARTE AU CITRON

*Citrus custard in a butter tart shell with whipped cream and macerated fresh fruit*

#### CHOCOLATE MOUSSE

*Chocolate Mousse cup with madeline*

#### VACHERIN

*Individual meringue with fresh fruit and sorbet*

#### PETIT COOKIE PLATE

*Macaroon, Pignoli, financier, Madeline, biscotti with sorbet or ice cream*