



**Welcome to DFW Restaurant Week 2020!**

**To enjoy a great evening of Wine & Feast while helping our Community!**

**Three – course Dinner Meals ~~\$39~~ With Three Glass of Wines ~~\$69.00~~**

**~~\$39.00~~ per guest, or optional wines pairing with each Course ~~\$69.00~~ per guest plus Tax and gratuity. Starts Aug 11<sup>th</sup>**

**Menu**

**First – Course you're Choice of Starters!**

*Les Crevettes Au Crabe Farci/ Jumbo Shrimp/ Jumbo lump Crabmeat/ Vin de Chardonnay*

*La Crème de Brie Et Champagne Brie Soup /Signature of the house for 42 years*

*Salad /Classic Caesar Salad*

*Salad Maison de Tomates Mozzarella Fraiche/ Slice Tomato/ Fresh Basil/over mixed greens/  
Pesto dressing*

**Second – Course you're Choice of Entrees!**

*Le Filet De Sole/Shrimps /Mushroom /Caper/Bell Meuniere Sauce*

*Le Filet De Saumon/Grilled Filet of Salmon/ Champagne Dijonnasie sauce*

*Le Demi Canard / Roasted Duck/Grand Marnier La Orange Sauce*

*Le Bifteck Diane /Tournedos of Prime Beef Tenderloin /Mushrooms/Dijon/Burgundy  
Wine/Demi - Glaze*

*Boeuf Bourgignon/ Prime Beef Tenderloin Tips/ Bacon Lardon/Crimini Mushroom/Pearl  
Onion/ Carrot/Burgundy Wine Reduction*

*Le Filet De Boeuf Au Poivre, Pommes Frites*

*Pepper crusted Filet of Beef Tenderloin/ Green Peppercorn Sauce*

**All entrees accompanied by Chef's selection of starch & seasonal vegetables**

**Third-Course You're Choice of Desserts!**

*Chocolate Terrine*

*White Chocolate Godiva Cheese Cake*

*Le Caramel Dur Au Beurre/ Butter Scotch Crème Brulee*

**For Wine Pairing Please check our list or Ask Our Knowledgeable Server to help you**

**Wines: J Roget Brut/ Champagne Pinot Grigo Italy B&G/Chardonnay France**

**Chateau Catherine Cotes De Bordeaux, France Geyer Peak Cabernet Sauvignon**

**Intuition Chardonnay Matu Valley Sauvignon Blanc New Zealand Moscato Italy**