

Café L' Europe Dinner for Two

\$59.95 per couple

Wine

A select bottle of wine is included or receive a \$15.00 credit toward any bottle on our award winning wine list

Starter

Escargot Bourguignon
snails baked in garlic herb butter

Lobster Bisque
lobster morsels, crème fraîche

Café L' Europe Salad
mixed greens, artichoke hearts, tomato, egg, carrot, hearts of palm, balsamic vinaigrette

Shrimp Pernod Flambé
prawns flambéed tableside with garlic, butter, shallots, lemon, pernod and spinach... \$6.00 supplement

French Onion Soup Gratinée

California Roll
crab, cream cheese, scallion, nori, wasabi and soy sauce

Caesar Salad
crisp romaine, fresh asiago, herb croutons, caesar dressing

Appetizer du Jour
chefs daily creation

Entrees

Duck Breast "Aux Aïnelles"
Sliced, lingonberry cognac sauce

Wiener Schnitzel
tender veal, pounded thin, lightly breaded, anchovy, caper and lemon

Liver L' Europe
sautéed calves liver, crisp bacon & onions

Chicken Pot Pie
chicken, veloute with carrots and peas, baked in a puff pastry

Petite Filet Mignon
six ounce, angus tenderloin, wild mushrooms, vintage cabernet demi... \$7.00 supplement

Pork Chop Milanese
light herb breading, sautéed topped with baby arugula and diced tomato

Crab Stuffed Icelandic Cod
baked, caper lemon beurre blanc

Salmon L' Orange
atlantic salmon, florida orange & horseradish glaze, warm couscous salad

Catch of the Day
chefs daily fish or seafood selection

Ahi Tuna
seared rare, sesame-wasabi crusted, soy glaze, sweet chili sauce, cucumber and seaweed salad

Veal Picatta
veal scallopine, medley of mushrooms, capers, lemon wine sauce

Eggplant Parmesan
egg battered, italian cheese blend, marinara, fresh vegetable medley

Executive Chef Keith Daum

For parties of six or more an 18% gratuity will be added. Consumption of raw or undercooked foods may increase the risk of food borne illnesses, Featured artwork for sale by Quidley & Company. For inquiries, please see the manager.