



CHEFS DE FRANCE®

DINNER

April 2011

VAVRO

## Préludes

**Cassolette d'escargots de Bourgogne au beurre persillé**  
Casserole of Burgundian escargots baked in  
parsley and garlic butter 12.99

**Assiette de fromages de France**  
French Imported Cheese plate 11.99

**Assiette campagnarde**  
Rustic assortment of French patés and charcuteries 13.99

**Bisque de homard**  
Lobster Bisque 8.99

**Soupe à l'oignon gratinée**  
French onion soup topped with Gruyère cheese 7.99

**Salade maison**  
Selected greens, house vinaigrette dressing 6.99

**Salade au bleu**  
Romaine hearts, blue cheese dressing, bacon, walnuts, croutons 9.99

**Salade de chèvre chaud**  
Baked goat cheese with walnuts, fresh grapes, tomatoes,  
endives and mixed salad 11.99

### Les Tartes des Chefs

Original flatbreads from the brick oven

### A la flamme Alsacienne

Alsace specialty. crème fraîche, onion and bacon 12.99

### Tomate et fromage de chèvre

Tomato and goat cheese 13.99

## Plats Végétariens

**Lasagnes de légumes du soleil à l'huile d'olive au thym**  
Zucchini, eggplant, bell peppers, onions and tomato  
baked into thin layers of pasta 19.99  
🍷 *Côtes de Provence Rosé, J.L. Colombo*

**Gratin de macaroni**  
Macaroni baked with cream and Gruyère cheese 18.99  
🍷 *Red, Merlot, Chefs Selection, G. Duboeuf*

*All the selected wines are available by the glass or by the bottle*

# CHEFS DE FRANCE®



## Prix fixe 3 courses menu

39.99



No substitutions

### Soupe à l'oignon gratinée

French onion soup topped with Gruyère cheese

Or

### Salade au bleu

Romaine hearts, blue cheese dressing, bacon, walnuts, croutons

Or

### Bisque de homard

Lobster bisque

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### Plat de côtes de boeuf au cabernet avec pâtes

Beef short ribs braised in Cabernet with pasta, pearl onions and mushrooms

Or

### Demi poulet fermier rôti, Pommes rissolées et tomate grillée

Half of an all natural roasted chicken, rissole potatoes and grilled tomato

Or

### Filet de saumon, épinards sur coulis de tomate et poivron rouge

Broiled salmon, fresh spinach and red bliss potato, served on a tomato and red pepper sauce

Or

### Gratin de macaroni

Macaroni baked with cream and Gruyère cheese

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### Crème brûlée

Vanilla Crème brûlée

Or

### Profiteroles au chocolat

Puff choux with vanilla ice cream and chocolate sauce

Or

### Gâteau au chocolat

Chocolate-mousse cake, vanilla ice cream

A 18% service charge will be added for parties of 6 or more  
Sales tax not included

## Poissons

### **Trio de fruits de mer au bouillon de homard**

Seared scallops, mahi mahi and black tiger shrimp served in a lobster broth with gnocchi 31.99

🍷 *White, Bourgogne blanc, Laforêt*

### **Filet de saumon, épinards sur coulis de tomate et poivron rouge**

Broiled salmon, fresh spinach and red bliss potato, served on a tomato and red pepper sauce 29.99

🍷 *White, Riesling, Pierre Sparr*

## Viandes

### **Plat de côtes de bœuf au cabernet avec pâtes**

Beef short ribs braised in Cabernet with pasta, pearl onions and mushrooms 28.99

🍷 *Red, Château Haut Mondain, Bordeaux*

### **Demi poulet fermier rôti, Pommes rissolées et tomate grillée**

Half of an all natural roasted chicken, rissole potatoes and grilled tomato 25.99

🍷 *Red, Beaujolais, G. Duboeuf*

### **Canard à l'orange, haricot verts et polenta**

Duck breast and leg confit à l'orange, French green beans and polenta 31.99

🍷 *Red, Château La Chataignière, Bordeaux*

### **Filet de bœuf grillé, sauce au poivre vert**

#### **Gratin Dauphinois et haricots verts**

Grilled tenderloin of beef with green peppercorn sauce original potato gratin of Savoy and green beans 34.99

🍷 *Red, Château Mezain, Bordeaux*

All food items are cooked to the recommended FDA Food code temperatures, unless otherwise requested.

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.