

THE “Best Of” PASCAL’S

3-COURSE, \$50 PP | 4-COURSE, \$60 PP

JANUARY 13 ~ FEBRUARY 13, 2012

HORS D’OEUVRES

Escargot Cassolette “Christine” ¹⁷

Toasted Pine Nuts and Garlic Butter

Sautéed Foie Gras ²⁰

with Sautéed Strawberries in a Balsamic Reduction on Spice Bread Toast

Imported Smoked Herring & Homemade Gravlax ¹⁵

with Warm Potato Salad and Dill Mustard Dressing

Scampi Magali ¹⁸

Sautéed Tiger Prawns with Tomato, Basil, and Pastis Cream Sauce

Assiette de Charcuterie ¹⁶

Saucisson, Duck Prosciutto, Homemade Country Pâté, Pork Rilette, Cornichons and Caramelized Onions

Chilled Champagne Poached Oysters ¹⁸

(4) ou Spinach with Caviar and Dill Crème Fraîche

STARTER

Salade Maison ¹¹

Butter Lettuce, Croutons, Poached Egg, and Warm Lardons on the Side with House Vinaigrette

Belgian Endive Salad ¹²

Roquefort, Toasted Walnuts, Poached Pear, and Sweet Mustard Dressing

Duo of Beets Salad ¹¹

Lemon Flavored Goat Cheese, Roasted Hazelnuts, and Sherry Vinaigrette

Soupe à l’Oignon “Pascaline” ¹¹

Tomato Basil Soup ⁹

ENTRÉE

Sautéed PRIME Beef Filet Mignon Périgord ³⁵

with Sautéed Foie Gras and Cognac Truffle Sauce

Poulet aux Olives ²⁶

Free Range Chicken Breast with Olives, Roasted Garlic, Tomato, Herbs, and Potato Gratin

Bouillabaisse Provençal ²⁸

Steamed Bass & Seafood in Spicy Saffron & Tomato Broth (Clams, Mussels, Shrimp, Squid, Bass)

Seared Pepper & Fennel-Crusted Ahi Tuna ²⁸

Onion Marmalade, Shallot Vinaigrette, and Roasted Organic Baby Potatoes

Dijon-Crusted Rack of Lamb ³²

Celery Root Purée, Vegetables a la Provençale and Pan Jus

Thyme-Crusted Sea Bass ³⁴

Seafood Chardonnay Sauce on a Tomato Concassé (House Specialty)

Coq au Vin ²⁷

Traditional Braised Chicken in Burgundy with Smoked Bacon and Fettuccine

Braised Rabbit ³⁰

with Dijon Mustard Sauce and Roasted Potatoes

DESSERT

Choice of Dessert