



**Orange County Restaurant Week**  
**February 27-March 05, 2012**

**Prix- Fixe Dinner Menu 30**

**Appetizer Selection**

***Soupe du Jour***

*Non-dairy, Heart Healthy Vegetable Soup*

***Shrimp Cassoulette***

*Sautéed Shrimp swimming in a Dijon & Cognac Mustard Sauce*

***Grilled Artichoke***

*Smokey Artichoke Marinated with Aromatic Herbs, Garlic, and Bell Peppers  
with Parmesan & Dijon Aioli*

***Spinach Salad***

*Crispy Bacon, sliced Mushrooms, fresh Tomatoes and chopped hard boiled Eggs  
Tossed with a Warm Bacon Dressing*

**Entrée Selection**

***Coq Au Vin***

*Red Wine Braised Hen Leg and Thigh, slow cooked until tender, sautéed in a full bodied  
red wine with Pearl Onions and Bacon*

***Gilled Sterling Silver Flat Iron Steak***

*Skillfully Char-Broiled to perfection with Roasted Tomato Provencal, Braised Leek  
Pommes Puree and Bordelaise Sauce*

***Pan Roasted Herb Crusted Sea Bass***

*Served with Wild Mushroom Pommes Puree and Drizzled with a  
Champagne Buerre Blanc*

**Dessert**

***Orange Crème Brulee***

*Velvety Crème Brulee with a Hint of Orange Topped with Fresh Raspberries*

***Our Famous Petit Chocolate Soufflé***

*Topped with Vanilla Whipping Cream and a drizzled with Hot Belgium Chocolate*