



# Lavendou Bistro Restaurant Weeks August 10<sup>th</sup> to September 1<sup>st</sup>

\$10 will be Donated to  
the North Texas Food Bank  
which will serve 30 meals.

We Thank You  
for your Patronage & Support !!

## Les Hors-d'Oeuvres Terrine de Foies de Canard

or

## Soupe Froide du Jour Cold Soup of the Day

or

## Croquant de Chèvre Chaud Crispy Warm Goat Cheese, Parma Ham and Pine Nuts on a Bed of Baby Greens

or

## Tarte de Legumes Provençale Eggplant, Zucchini & Cherries Tomatoes Confites on a Pastry Shell with Arugula Salad and Parmesan Shaving

or

## Cassolette d' Escargots Chablisienne Snails with Chablis Wine, Mushroom and Pearl Onions Sauce

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*Supplement Course for FED EX Customers*

## Terrine de Foies de Canard au Porto

Duck Liver Mousse with Port Wine \$9.00  
( Complimentary with Certificate)

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*Menu Price \$49.00*

*Tax & Gratuities not included.*

*Not valid with any other promotion.*

## Les Plats

### Pastilla de Saumon Dijonnaise en Feuille de Brique

Filet of Salmon with a Julienne of Vegetable  
in a Crispy Pastry Shell with a Champagne Cream Sauce

or

### Poulet à la Bière

Chicken with Mushroom, Pearl Onions & Lardons  
In Beer Infused Cream Sauce with Parpadelle Pasta

or

### Tournedos de Boeuf au Roquefort

Beef Tenderloin with Roquefort Cheese Sauce

or

### Côtes de Porc Forestiere

Pork Chops with Mushroom and Port Wine Sauce  
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## Les Desserts

### Tarte aux Pommes

French Apple Tart with Vanilla Ice Cream

or

### Gâteau Opera

Chocolate Ganache and Coffee Butter Cream Cake

or

### Crème Caramel Lavendou Caramel Custard

or

### Napoleon aux Fruits Rouges Mixed Berries in a Pastry Shell & Chantilly

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Wine Pairing available  
with each course.

*Bon Appétit!*

