



Lavendou Bistro

Restaurant Weeks

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

We Thank you for your Patronage & Support !!

August 4th to September 4th

Le Menu

Les Hors-D'Oeuvres

Soupe du Jour

Chilled or Warm Soup of the Day
or

Croquant de Chèvre Chaud

Crispy Warm Goat Cheese, Parma Ham & Pine Nuts on a Bed of Baby Greens
or

Tarte de Légumes Provençale

Eggplant, Zucchini & Cherries Tomatoes Confites on a Pastry Shell with Arugula & Parmesan Shaving
or

Cassiolette d'Escargots Chablisienne

Snail with Mushroom and Pearl Onions with a Chardonnay Wine Cream sauce

FEDEX Supplement Course

Terrine du Lavendou

House Duck & Pork Liver Terrine
Cornichons & Figs Jam
(Complimentary with Certificate)

*Menu Price \$49.00
Tax & Gratuities not Included*

Les Plats

Poulet à la Bière

Chicken with Mushroom, Pearl Onions & Bacon in a Beer Infused Cream Sauce & Papardelle Pasta
or

Boeuf Bourguignon

Traditional Marinated Beef Stew in Red Wine
or

Côte de Porc Grillée à la

Moutarde de Meaux
Grilled Cote de Pork with Mustard Seed Compound Butter
or

Pastilla de Saumon Dijonnaise

en Feuille de Brique
Filet of Salmon with a Julienne of Vegetables in a Crispy Pastry Shell with a Chardonnay Cream Sauce

Les Desserts

Tarte aux Pommes

French Apple Tart with Vanilla Ice Cream
or

Mousse au Chocolat

Chocolate Mousse
or

Lavendou Crème Caramel

Caramel Custard
or

Napoleon aux Fruits de Saison

Mixed Berries in a Pastry Shell
Raspberry Coulis & Chantilly



CELEBRATING 25 YEARS

DFW RESTAURANT WEEK