



# 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 3rd  
to September 2nd*

## 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

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### FEDEX Supplement Course

#### Terrine du Lavendou

House Duck & Pork Liver Terrine

Cornichons & Figs Jam

(Complimentary with Certificate)

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*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

### Daube de Boeuf Provençale

Provençal Beef Stew

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

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## 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

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