



Lavendou Restaurant Weeks

\$12 will be Donated to the North Texas Food Bank which will serve 30 meals.

**We Thank you
for your Patronage & Support !!**

August 1st to September 1st

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

Cassolette 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 \$59.00

Tax & Gratuities not Included

**DFW RESTAURANT
WEEK**

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

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 & Chantilly
Raspberry Coulis

