

Bistro Bordeaux

3 Course Dinner at \$ 29.10 from January 19 to January 31, 2010

Three Course Degustation

HORS D'OEUVRES

Soupe a l'œignon
classic french onion soup

Pâté de foies de Volaille
chicken liver pate served with accoutrements

Tarte du Jour served with market green salad

PLATS PRINCIPAUX

Coq Au Vin de Bordeaux

Marinated chicken, braised in red wine,
served with red wine jus and winter vegetables

Steak Frites Bistro Bordeaux

Pan seared flatiron with caramelized shallots, maitre D' butter & french fries

Saumon Poche au Beurre Noisette

Brown butter poached salmon, chervil bavavois, celery root puree
bone marrow & jamon broth

DESSERT

Served and includes a glass of Pineau des Charentes

Profiteroles au Chocolat

Vanilla ice cream, chocolate sauce

Tarte Tatin Traditionelle, Crème Fraiche

Warm caramelized apple tart, crème fraiche

Crème Brulee

Vanilla custard, caramelized sugar