

C'est la vie French Bakery & Bistrot

July 14 Dinner menu



Amuse Bouche

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First Course

Foie Gras "Maison" served with a Sweet Wine Jelly and Toast

Or

Scottish Smoked Salmon with Toast

Second Course

Frisee Salad with a warm goat cheese and pesto phyllo dough

Main course

"Geraldine family recipe" Beef Ossobuco, served with Rosemary Polenta

Or

Baked Halibut papillotes over vegetables Juliennes served with Chef's rice

Dessert

Iles Flottantes with Almonds and Caramel

Or

Warm Apple pie

Call to Reserve your Table (941)906-9575

\$49.99 plus Tax and Gratuity

