



FRENCH BISTRO

By William Wahl

*If this is your first time dining with us, welcome and thank you.
For those of you that are returning, thank you and welcome back.*

Enjoy your dining experience and Bon Appétit!

William & Stéphanie Wahl

Happy Hour

ENTRÉES \$6

Fresh Maine Lobster Bisque, Cognac Crème Fraîche
Pâté De Campagne "Au Poivre Vert", Cornichon, French Mustard, Grilled Baguette
Steamed P.E.I Mussels, "Marinière" or "Normande" or "Provençale"
Traditional Black Angus Steak Tartare, Mini Pommes Frites
Escargots De Bourgogne, Burgundy Broth, Fleuron
Organic Mixed Baby Greens, Modena Balsamic Essence, Green Oil
Or With Goat Cheese "Crotins" & Sun-Dried Tomato

DESSERTS \$6

*Moelleux Au Chocolat, Mango Sorbet **
Tea Infused Orange "Broth", Orange Rosette, Toasted Pistachios
Trio De Crème Brûlée, Bourbon Vanilla Bean, Chambord Liquor, St Germain
Assorted Sorbet "Palette", Mango, Strawberry, Passion Fruit, Lemon-Sugar Tuile
Apple Tarte "Normande", Flambée au Calvados, Crème Fraiche (Not Gluten Free)

*All Desserts are Gluten Free. * This item need 15-20 minutes cooking time.*