

ENTRÉE, SOUPE ET SALADE • APPETIZERS, SOUPS AND SALADS

LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal, Duck Confit, Pear, Blue Cheese and Walnut Medley, Smoked Chicken Salad

ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms, Orange Hollandaise

GRATINÉ A L'OIGNON

Onion Soup Gratiné, Gruyere Cheese, Brandy

ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts, Champagne Vinaigrette

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

COQUILLES ST. JACQUES PROVENÇAL

Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

BOISSONS DE SIGNATURE • SIGNATURE DRINKS

FRENCH 75

Bombay Sapphire, Lemon Juice, Sugar Syrup, Sparkling Wine/9.00

KIR ROYALE

Crème de Cassis, Sparkling Wine/6.75

FRENCH KISS

SVEDKA Vodka, Chambord, Grand Marnier, Pineapple Juice/8.25

CLASSIC SIDE CAR

Courvoisier V.S., Cointreau, Sugar Syrup, Lemon Juice, Sugar Rim/8.25

BISTRO SPECIAUX • BISTRO SPECIALS

\$10 per guest in addition to cover charge.

FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in Puff Pastry, Vermouth and Chive Cream

HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes, Chateau Potatoes

COTE DE BOEUF POUR DEUX*

32 oz Premium Black Angus Rib Eye Steak for Two, Sautéed Wild Mushrooms, Fresh Seasonal Vegetable, Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

LES VIANDES, POISSONS ET VOLAILLES • MEATS, SEAFOOD AND POULTRY

FILET D'ÉSPADON

Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom, Cream Sauce

BOUILLABAISSÉ, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style" Scallops, Snapper, Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

FILET DE BOEUF GRILLÉ*

Grilled Beef Tenderloin, Portobello Mushrooms, Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples, Calvados Cream

CARRE D'AGNEAU ROTIS*

Roast Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini, Green Olive Sauce

COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

DUO DE CANARD*

Breast of Duck and Duck Confit, Parisienne Potatoes, French Beans, Madeira Sauce

NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry, Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

DESSERT, AFTER DINNER COCKTAILS AND SPECIALTY COFFEES

Ask your server for the dessert menu.

\$20 per guest cover charge. \$10 per additional entrée. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

A 15% gratuity will be added to your check for any beverage order.

If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.