



PEPPER BISTRO

LIVE WELL. LOVE WELL. DINE WELL.

High Table Fine Dining

Kick Off

Cocktail | Amuse Bouche

Course 1

Appetizer

Course 2

Soup

Course 3

Fish or Chicken

Course 4

Salad

Course 5

Palate Cleanser

Course 6

Entrée

Course 7

Dessert

RESERVATIONS ONLY AT 901.687.3310

Reservation Must Be Made 1 Week in Advance | 1 Seating Time

\$250 | Per Person

All credit cards are welcomed; tap and touchless available

THANK YOU FOR YOUR PATRONAGE!



CREATE YOUR MENU - CHOOSE ONE FROM THE FOLLOWING COURSES

KICK OFF | AMUSE BOUCHE
FRENCH 75
VIEUX CARRE
CAFÉ ROYALE

COURSE 1 - APPETIZER
GRAPEFRUIT TERRINE IN COINTREAU SAUCE
TIMBALE OF CRABMEAT
COGNAC CAVIAR AND GRUYERE OYSTERS ON THE HALF SHELL

COURSE 2 - SOUP
CHAMPAGNE AND SHRIMP BISQUE
WHITE WINE
CHILLED CARROT WITH FINES HERBES MOUSSE

COURSE 3 – FISH OR CHICKEN
FLUFFY WAFFLE WITH SALMON MOUSSE
CHAMPAGN DRENCH SEA BASS
CHICKEN BREAST MEDALLIONS IN CREAM SAUCE

COURSE 4 – SALAD
WILD SPRING MIX WITH EDIBLE FLOWERS
GOURMET GREENS
ROQUEFORT BLUE CHEESE ICEBURG LETTUCE WEDGE

COURSE 5 – PALATE CLEANSER
LEMON ROSEMARY GRANITA
LIME SORBET IN BURNT LIME SHELL
BASIL MINT LEMON SORBET
LYCHEE GINGER ICE

COURSE 6 - ENTREE
CAPELLINI WITH CHIVE BLOSSOMS AND CRÈME FRAICHE
BOEUF A LA BOURGUIGNONNE
ORANGE GLAZED CORNISH HEN
SEARED DUCK BREAST IN CHERRY SAUCE
– SIDE 1
CHANTILLY POTATOES
ROSEMARY ROASTED POTATO WEDGES
CLASSIC YUKON MASH
WHITE WINE RICE
– SIDE 2
FLASH BRAISED VEGETABLE MEDLEY
TURNIP AU GRATIN
ASPARAGUS WITH CHAMPAGN SAFFRON VINAIGRETTE
TIMBALE OF MASHED MINT AND GREEN PEAS

COURSE 7 - DESSERT
GLACEE IVOIRE WITH BERRIES
SAVARIN CAKE WITH GRAND MARNIER
PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE

Merci!



359 Main Street
Gallaway TN 38036 (East Arlington)
M-F 6 PM – 9 PM
Reservation Required 1 Week in Advance
lebistropepper.com
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901.687.3310

