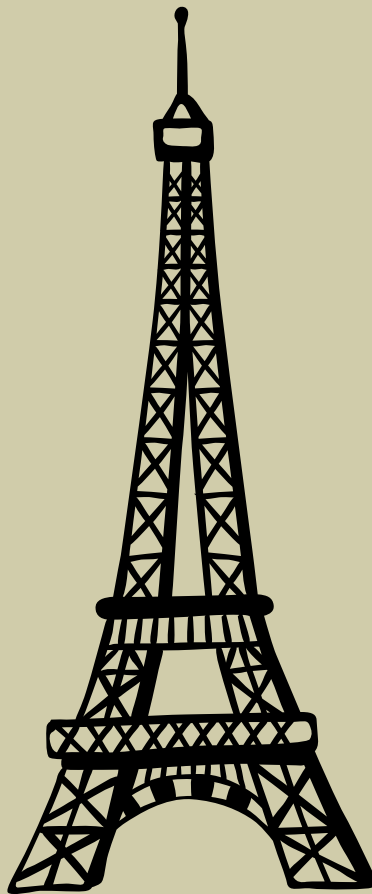




TASTE OF PARIS
Dinner Menu



HORS D'OEUVRES

CHARCUTERIE ET FROMAGE

An assortment of cured meats, cheeses, fruit and bread \$16

CAPRESE SALAD

Tomato slices, fresh mozzarella and basil drizzled with olive oil \$11

MUSSELS CONCASSE

steamed with garlic, white wine, shallots, and tomatoes \$12

TARTE FLAMBEE

8" thin crust "pizza" with crème fraiche and swiss cheese.
Ham and onion, -or- Smoked salmon and green onion \$13

PISSALADIERE

Puff pastry with fresh tomatoes, caramelized onions, anchovies, olives and swiss cheese (15-20 Min to bake) \$13

ESCARGOTS

cooked with garlic Pernod butter and parsley \$12

BAKED GOAT CHEESE

with tomato basil sauce \$12

SEAFOOD CREPE

seafood medley with beurre blanc cream sauce \$14

WARM GOAT CHEESE SALAD

with almonds, cranberries, and red wine vinaigrette \$11

SOUPS

FRENCH ONION SOUP \$6

SOUP OF THE DAY

Bowl \$5

SALADS

SALADE NICOISE

mixed greens, tuna, green beans, tomatoes, niçoise olives, hard-boiled eggs, potatoes and capers \$15

SPINACH SALAD

diced bacon, eggs, mushrooms, red onions, tomatoes and goat cheese served with a honey vinaigrette \$15

CAESAR SALAD

with grilled chicken, tomatoes, parmesan and croutons \$15

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

ENTREES

Served with choice of soup of the day or house salad
(no substitutions)

FREE RANGE CHICKEN BREAST

marinated chicken served with mashed potatoes and mushroom tarragon sauce \$22

CHICKEN SPINACH PENE

sautéed spinach, garlic, served with a homemade parmesan cream sauce \$18

FILET MIGNON

grilled and served with Beurre Maitre d'Hotel, gratin dauphinois and vegetables \$30

STEAK AND FRIES

hanger steak with peppercorn sauce and fries \$25

PORK TENDERLOIN

roasted tenderloin with mustard sauce served with mashed potatoes and vegetables \$24

COD FILET

pan seared served with roasted red pepper sauce and vegetable risotto \$23

BOUILLABAISSE

seafood medley stew \$26

GRILLED SALMON

served with a champagne sauce and vegetable risotto \$24

CROQUE MONSIEUR

grilled ham and cheese sandwich served with french fries \$18

CREPES RATATOUILLE

crepes with ratatouille and goat cheese served with vegetable risotto \$18

LAMB CHOPS

grilled served with rosemary sauce, ratatouille, and gratin dauphinois \$32

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PIZZAS

homemade thin crust...yummm!

MARGHERITA

tomato basil sauce, tomatoes, buffalo mozzarella, sea salt and olive oil
12" \$18 16" \$22

VEGETARIAN

tomato basil sauce, with your choice of 4 vegetables
12" \$19 16" \$23

UN PEU DE TOUT

tomato basil sauce, sausage, mushrooms, onions, and peppers
12" \$20 16" \$24

GOAT CHEESE AND ONION

crème fraiche, caramelized onions and goat cheese
12" \$20 16" \$24

BBQ CHICKEN

tomato basil sauce, bbq chicken, bacon, cheddar, mozzarella and red onion
12" \$20 16" \$24

PISSALADIERE

puff pastry, tomatoes, caramelized onions, anchovies, niçoise olives and Swiss cheese (15-20 min to bake)
\$24

TARTE FLAMBEE HAM AND CHEESE

crème fraiche, ham, onion, and Swiss cheese
12" \$19 16" \$23

TARTE FLAMBEE SMOKED SALMON

crème fraiche, smoked salmon, green onion, and Swiss cheese
12" \$21 16" \$25

ADDITIONAL TOPPINGS \$2

Sausage, ham, pepperoni, anchovies, mushrooms, onion, peppers, tomatoes, garlic, spinach, artichoke hearts, olives

BEVERAGES

ASSORTED SODAS

Coke, Diet Coke, Sprite, Fanta, Root Beer, and Lemonade (Free Refills) \$2.25

TEAS and COFFEE

Fresh-Brewed Unsweetened Iced Tea, Coffee, or Hot Tea (Free Refills) \$2.25

JUICES AND MILKS

Orange Juice, Apple Juice, Cranberry Juice, Plain Milk or Chocolate Milk \$2.25

FRENCH SODAS

French Berry Lemonade, Pomegranate, Blood Orange or Sparkling Cider \$3.25

PERRIER AND ORANGINA

Traditional French drinks....give them a try! \$3.25

Espresso

Single \$3 Double \$4

Hot Chocolate

Ghirardelli double chocolate hot chocolate \$3.75

Cappuccino, Cafe Latte, Mochaccino, French Vanilla \$3.75