





NAPLES

RESTAURANT WEEK

December 1-11, 2016 \$35 Three-Course Prix Fixe Menu

> Monday - Saturday from 5pm - 10pm, and Sunday 5pm - 9pm

APPETIZER

Your Choice of ...

Gazpacho Pea Soup with Lemon Basil Sorbet Goat Cheese Roll with Pistou Sauce and Pine Nuts Country Pâté Terrine with Foie Gras and Apricot, served with Cornichons, Mini Baguette and Apricot Chutney

ENTRÉE

Your Choice of ...

Sautéed Wild Pink Shrimp with Julienne of Vegetable and
Lobster Sauce
Pork Blanquette with Baby Vegetables
Loup de Mer grilled and served with Mashed Potatoes,
Steamed Asparagus and a Lemon Caper Sauce

DESSERT

Your Choice of ...

Crème Brûlée Floating Island with Pistachio Custard Strawberry Cake