



**SIZZLE RESTAURANT WEEK AT BLEU PROVENCE**  
**May 30 – June 12, 2019**

**\$36 Three-Course Prix Fixe Menu**  
5pm – Close

**\$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship**

**APPETIZERS**

*Your Choice of . . .*

**Soupe du Jour**

**Provençal Fish Soup**

Smoothly Blended, served with Gruyère, Rouille and Croutons

**Mesclun Mixed Green Salad \***

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and a Sherry Tarragon Vinaigrette

**Homemade Smoked Salmon \***

Marinated with Citrus Vinaigrette, Served with Strawberries and Arugula

**Lysielle's Lorraine**

Quiche with Bacon and Gruyere Cheese

**ENTRÉE**

*Your Choice of . . .*

**Sautéed Wild Pink Argentinian Shrimp \***

(5) Shrimp with Sautéed Vegetables, Madras Rice and a Spicy Coconut Milk Lemongrass Sauce

**Loup de Mer \***

Grilled skin-on à la Plancha, served with Parmesan Gratinated Fennel and a Lemon Caper Sauce

**Duck Leg Confit \***

Orange and Grand Marnier Demi-Glace, served with Mango Fries and Sweet Potato Gratin

**Pork Shank \***

Marinated and slowly cooked with Mustard Sauce, served with Garlic and Thyme Roasted Potatoes

**DESSERT**

*Your Choice of ...*

**Warm Chocolate Cake**

Lava Cake served with a Hazelnut Crème Anglaise (10-Minute Preparation)

**Vanilla Bourbon Crème Brûlée \***

**Melody of Ice Cream and Sorbet (3-scoops of your choice) \***

Ice Cream: Vanilla, Chocolate, Coffee, Lavender

Sorbet: Strawberry, Raspberry, Mandarin

(\*) = Gluten-Free

