

# "COUNTRY SPECIALS"

Our "country specials" feature ingredients, flavors  
or traditional recipes from different regions around the world!



Ooo la la - French food & wine...

## **Pattes de grenouilles (Frog Legs)**

Sautéed in tangy tomato garlic sauce, field greens, balsamic reduction. 5.50

## **🌿 Salmon en Papillote (Salmon cooked in parchment)**

Wild salmon, aromatic vegetables, lemon, orange & truffle oil  
baked in parchment paper; served with boiled potatoes. 16.25

## **Boeuf Bourguignon (Beef Stew, Burgundy Style)**

A French classic. Rich & hearty.

Beef slowly braised in Burgundy, Cognac & beef stock with roasted baby carrots,  
pearl onions & mushrooms; served over egg noodles. 14.95



**SPECIAL WINE PAIRING: Cahors ~ Clos La Coutale '07 FRANCE**  
A perfect match for the Bourguignon, this Malbec/Merlot table wine was rated  
one of the top 100 French wines by Wine Spectator. Half Bottle - \$16

# DESSERTS

## **Raspberry Sorbet**

Fresh lime, mint. 4.00

## **Chocolate Oblivion Truffle Torte**

Spiced cherry sauce. 6.00

## **Seasonal Cobbler or Featured Cheesecake**

Ask your server about our current selections!

## **Bourbon Bread Pudding**

Pear, apple, cranberry pudding, bourbon glaze, French vanilla ice cream. 5.50

## **🌿 Tahitian Vanilla Crème Brulee**

Imported vanilla bean flavored custard, caramelized sugar top. 4.25

## **Hot Fudge Brownie Tower**

Warm brownie, French vanilla & triple chocolate ice cream, hot fudge, chocolate shavings, whipped cream. 5.95

## **The Trump Brownie Tower**

An over the top version of our Hot Fudge Brownie Tower for 6+ people to share and everyone else to wish they had! 11.95

🌿 Item can be prepared Gluten-free upon request.