



Restaurant Weeks 13 August to 1 September

A Portion of the Cost
of your Meal
will be Donated to
The North Texas
Food Bank

We Thank You
for your Participation!

Les Hors-d'Oeuvres Zuppa del Pescado Mediterranean Fish Soup

or

Berber Salad
Tomatoes, Cucumbers, Red Onions and Fresh Mint

or

Campofrio Pears
Imported Spanish Serrano Ham with Caramelized Pears

or

Flatbread Margarita
Tomatoes and Mozzarella Flatbread

Supplement Course for Central Market Customers

Trio of Spreads

Tapenade, Hummus and Eggplant Caviar

Wine Suggestions

Grillo, Kyos, Sicily 8.00

Chardonnay, Latour, Ardeche, France 7.00

Crianza, Marques de Caceres, Spain 6.00

Cabernet Sauvignon, Pedroncelli, California 9.00

Les Plats

Roasted Tilapia

Oven Roasted Tilapia with White Wine and Tomatoes
Served with Grilled Zucchini, Squash and Eggplant

or

Lamb Shank

Braised Lamb Shank with Red Wine and Tomatoes
Served with Couscous

or

Chicken Kebab

Marinated Chicken with Curry, Olive Oil and Yogurt
Served with Basmati Rice and Tomato Drizzle

or

Penne Salmone

Grilled Scottish Salmon with a Light Balsamic Reduction
Served over Penne Pasta with Pesto, Pinenuts and Basil

Les Desserts

Seasonal Tarte Mixed Seasonal Berries Tart

or

Chocolate Imperial
Chocolate Mousse and Vanilla Crème Brûlée Cake

or

Choice of Liegeois
Chocolate, Coffee or Strawberry Parfait

or

Assiette de Fromage
Assorted Cheese Plate

Menu Price \$35.00

Bon Appétit!