



BASTILLE DAY MENU

First Course

Vichyssoise Cold Soup

Potato Leeks, Garnished with Fried Leeks and Truffle Oil

Bibb Lettuce

Granny Smith Apples, Candied Walnuts Roquefort & Mustard Vinaigrette

Main Course

Coq Au Vin with Pappardelle Pasta and Garden Vegetables

Flounder Crusted with Parmesan

Steak Frites with Cognac Pepper Corn Sauce

Dessert

Profiteroles with Gianduja Chocolate Sauce

Crème Brulee with Fresh Raspberries

(One Selection per Course)

Call to make reservations (972) 267-5700



FRANCE

Celebrating on Saturday July 12th 2025

And Monday July 14th 2025

\$48.95 per person

(Tax, Tip & Beverages Not Included)

