

BRASSERIE

— BC —

CENTRAL

MIAMI SPICE DINNER – August 2022

HORS D'OEUVRE "Choice of"

PÂTÉ CAMPAGNARD

Country Style Pâté, Chicken Liver, Pork, Cognac Cornichons, Dijon Mustard

SOUPE A L'OIGNON GRATINÉE

Three Onions and Gruyère Cheese

ARTICHAUT VINAIGRETTE

Steamed Whole Artichoke, Ravigote Vinaigrette

ESCARGOTS (6)

Wild Bourgogne Snails with Garlic and Parsley

PLAT PRINCIPAUX "Choice of"

BEEF BOURGUIGNON BRAISEES

Slow Cooked Boneless Short Ribs in Red Wine Stew with Bacon Lardon, Pearl Onions, Mushrooms

TRUITE AMANDINE

Pan Roasted Trout with Almond, Brown Butter and Haricots Vert

GALETTE DE POULETET CHAMPIGNONS

Buckwheat Crêpes, Creamy Chicken, Mushroom, Spinach and Swiss Cheese

LE TARTARE PARISIEN

Hand Cut Steak Tartare, Egg Yolk, Onions, Cornichons and Anchovy, French Fries

DESSERTS "Choice of"

CREPE SUZETTE - Orange Crepe with beurre Suzette

PAIN PERDU - Home Made Bread Pudding

CRÈME CARAMEL - Upside Down Caramel Flan

\$45.00 + Tax and Gratuity.