



Lavendou Bistro Restaurant Weeks

August 4th to August 26th

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

Soupe Froide du Jour
Cold Soup of the Day

or

Croquant de Chèvre Chaud
Crispy Warm Goat Cheese, Parma Ham and Pine Nuts
on a Bed of Baby Greens

or

Tarte de Legumes Provençale
Eggplant, Zucchini & Cherries Tomatoes Confites
on a Pastry Shell with Arugula Salad and Parmesan Shaving

or

Cassolette d' Escargots Chablisienne
Snails with Chablis Wine, Mushroom and Pearl Onions Sauce

Supplement Course for Calloway's Nursery Customers

Terrine de Foies de Canard
au Porto

Duck Liver Mousse with Port Wine \$9.00
(Complimentary with Certificate)



Les Plats

Pastilla de Saumon Dijonnaise
en Feuille de Brique

Filet of Salmon with a Julienne of Vegetable
in a Crispy Pastry Shell with a Champagne Cream Sauce

or

Poulet à la Bière

Chicken with Mushroom, Pearl Onions & Lardons
In Beer Infused Cream Sauce with Pappardelle Pasta

or

Tournedos de Boeuf au Roquefort

Beef Tenderloin with Roquefort Cheese Sauce

or

Côtes de Porc Forestiere

Pork Chops with Mushroom and Port Wine Sauce

Les Desserts

Tarte aux Pommes

French Apple Tart with Vanilla Ice Cream

or

Gâteau Opera

Chocolate Ganache and Coffee Butter Cream Cake

or

Crème Caramel Lavendou

Caramel Custard

or

Napoleon aux Fruits Rouges

Mixed Berries in a Pastry Shell & Chantilly

Menu Price \$49.00

Bon Appétit!