



Lavendou Bistro Restaurant Weeks August 10th to September 1st

\$10 will be Donated to
the North Texas Food Bank
which will serve 30 meals.

We Thank You
for your Patronage & Support !!

Les Hors-d'Oeuvres Terrine de Foies de Canard

or

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 FED EX Customers

Terrine de Foies de Canard au Porto

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

Menu Price \$49.00

Tax & Gratuities not included.

Not valid with any other promotion.

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 Parpadelle 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

Wine Pairing available
with each course.

Bon Appétit!

