

# Mother's Day 2024

## ~ Appetizer ~

- \* **Premium Iberico Prosciutto & Arugula**  
Mascarpone, Sundried Tomato, Olives, Balsamic ... \$ 13.50 GF
- \* **Risotto of Asparagus & Bay Scallops ....** \$ 14.50 GF
- \* **Steak Tartare ... Original recipe .....**  
Cornichons, Dijon Mustard, Toasted Baguette ... \$ 15.00 GF
- \* **Escargot en Crouete**  
Pernod garlic shallot butter, top with Puff Pastry ..... \$ 14.00 GF
- \* **Hawaiian Ahi Tuna Poke**  
Raw Asian cured with sesame seed, seaweed salad, soy sesame oil, avocado, Blue corn Tortilla ..... \$ 14.50 GF
- \* **Maine Lobster Savory French Toast**  
Home made Brioche, Lime & Thyme Hollandaise ... \$ 16.50  
(+ \$ 2.50 w/PF)
- \* **Bistro Clam Chowder .....** \$ 11.50 GF
- \* **Fresh Tomato & Mozzarella**  
Fresh Basil, Red Onions, Balsamic Vinaigrette ..... \$ 12.50 GF
- \* **Grilled Argentinian Red Sweet Shrimp**  
With Flavored Couscous, fumet of tomato..... \$ 13.50 GF

*D & J*

*Bistro*

*3 course*

*Prix-Fixe*

*Appetizer*

*Entrée*

*Dessert*

*\$ 53.50*

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## ~ Entrees ~

- \* **Beef Tenderloin Wellington .....** \$ 38.50 (+ 4.50 to PF)  
Duxelles of mushroom, avocado, gratin potatoes, Port Wine Sauce
- \* **Le Saumon en Chemise .....** \$ 33.00  
Individually baked in puff pastry Filet of Salmon with avocado, black pasta, pike mousse, Champagne sauce
- \* **Braised Lamb Shank .....** \$ 34.00 GF  
Served on Ratatouille and Mashed Potatoes
- \* **Grilled Iberico "Secreto" Pork Loin .....** \$ 32.00 GF  
Over creamy Arborio Saffron Risotto
- \* **Pan Seared Mediterranean Branzino .....** \$ 37.50 GF  
Grilled Vegetables & creamy Tarragon Sauce
- \* **Steak Grillée Bearnaise .....** \$ 35.00 GF  
8 oz Angus Prime NY Strip, home cut French Fries
- \* **Pasta "D" ... an Old Time Favorite ! .....** \$ 34.50  
Scallop, shrimp, mussel, clams over linguini hearty tomato coulis

## ~ Desserts .....

- \* **Dark Valrhona Chocolate Truffle Cake**  
w/ Chambord Liqueur Flavored whipped cream GF
- \* **Baked Strawberry Rhubarb Crisp**  
Topped with Home made Honey Cone Ice cream
- \* **Pistachio Crêpes Mille-feuille**  
Layers of multiple Crêpes & Pistachio crème Pâtissière
- \* **Yuzu Lime Tartelette**  
Citrus custard, soft meringue

## Special Carry-out Menu

Sunday May the 12<sup>th</sup> ... From 3<sup>pm</sup> to 7<sup>pm</sup>

Starting Tuesday May 7<sup>th</sup> ... Pre-Order for your Pick Up ... Call 847 438-8001