

Cassie's

BASTILLE DAY DINNER - JULY 14, 2008

\$49.95 FOUR COURSE PRIX FIXE MENU

OPTIONAL WINE PAIRINGS - \$19.95 PER PERSON ADDITIONAL

AMUSE BOUCHE

CHEF'S PALATE TEASER

PLEASE SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER

APPETIZERS

SALADE DE HOMARD AUX ARTICHAUTS VIOLETS

LOBSTER AND BABY ARTICHOKE SALAD

CAMPAGNOLA VENETO PINOT GRIGIO ITALY 2007

ESCALOPE DE FOIE GRAS DE CANARD POÊLÉE, POMMES FONDANTES ET RÉDUCTION DE PORTO

PAN SEARED DUCK FOIE GRAS IN A PORT WINE REDUCTION, SERVED WITH CARAMELIZED APPLES

SAINTE CROIX DU MONT LA GRAVE 1998 (CHILLED)

LES PLATS DE RÉSISTANCE

MAIN COURSES

EFFEUEILLÉE DE CANARD RÔTI, SAUCE CASSIS ET GALETTE DE POLENTA AUX CHAMPIGNONS SAUVAGES

ROASTED DUCK BREAST IN A BLACK CURRANT SAUCE, SERVED WITH A

WILD MUSHROOM POLENTA CAKE

ORTAS RASTEAU CÔTES DU RHÔNE VILLAGES 2006

DOS DE DORADE À L'UNILATÉRAL, VIERGE DE LÉGUMES ET SAUCE ANTIBOISE

PAN SEARED DORADE FILET SERVED WITH SAUTÉED VEGETABLES IN AN ANTIBOISE SAUCE

TUNNEL OF ELMS CHARDONNAY CALIFORNIA 2006

LES DOUCEURS

DESSERTS

PROFITEROLES AU CHOCOLAT

MINI PUFF PASTRIES FILLED WITH VANILLA ICE CREAM AND SERVED WITH A WARM CHOCOLATE SAUCE

WARRE'S RUBY PORT

SABAYON DE FRUITS ROUGES À LA VANILLE

RED BERRY SABAYON IN A VANILLA CUSTARD SAUCE

WARRE'S FINEST WHITE PORT (CHILLED)

BON APPÉTIT !

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

CORKAGE \$20 PER 750 ML BOTTLE | LIMIT TWO BOTTLES PER PARTY | CORKAGE WAIVED FOR EACH BOTTLE PURCHASED

18% SERVICE CHARGE (GRATUITY) ADDED TO PARTIES OF 6 OR MORE