

# Cassio's

BASTILLE DAY DINNER - JULY 14, 2009  
\$49.95 PRIX FIXE MENU

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AMUSE BOUCHE

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CHEF'S PALATE TEASER

*PLEASE SELECT ONE APPETIZER, MAIN COURSE AND DESSERT*

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POUR COMMENCER  
APPETIZERS

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**SALADE DE CRABE ET HOMARD EN DUO, SUPRÊME D'AGRUMES ET MÂCHE AVEC UNE VINAIGRETTE DE SOJA ET GRAINES DE SÉSAME**

CRAB AND LOBSTER SALAD WITH CITRUS SEGMENTS AND MACHE, SERVED WITH A SOY AND SESAME SEED VINAIGRETTE

**PITHIVIERS DE CONFIT DE CANARD ET FOIE GRAS, SAUCE AU PORTO**

DUCK CONFIT AND FOIE GRAS IN A PUFF PASTRY DRIZZLED WITH A PORT WINE REDUCTION

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LES PLATS DE RÉSISTANCE  
MAIN COURSES

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**FILET DE LOUP DE MÉDITERRANÉE SAUCE VIERGE AVEC SA COMPOTÉE DE FENOUIL ET RISOTTO SAFRANÉE**  
MEDITERRANEAN SEA BASS FILET SERVED WITH SAFFRON RISOTTO AND FENNEL CONFIT

**FILET MIGNON DE BŒUF SAUCE AUX TRUFFES NOIRES, AVEC SES SPAGHETTIS DE COURGETTES AU PISTOU ET SON GRATIN DES CAPUCINS**

FILET MIGNON WITH A BLACK TRUFFLE SAUCE, SERVED WITH A JULIENNE OF ZUCCHINI WITH PESTO AND POTATO GRATIN WITH SPINACH AND MUSHROOMS

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LES DOUCEURS  
DESSERTS

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**CHARLOTTE AUX FRAISES**  
FRESH STRAWBERRY CHARLOTTE

**PROFITEROLES EN FÊTE**  
HOMEMADE PROFITEROLES WITH PISTACHIO, HAZELNUT AND VANILLA ICE CREAM AND DRIZZLED WITH A WARM CHOCOLATE SAUCE AND CRUMBLIED NUTS

**BON APPÉTIT !**

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST  
CORKAGE \$20 PER 750 ML BOTTLE | LIMIT TWO BOTTLES PER PARTY | CORKAGE WAIVED FOR EACH BOTTLE PURCHASED  
| 8% SERVICE CHARGE (GRATUITY) ADDED TO PARTIES OF 6 OR MORE