

THE FRENCH

BRASSERIE  RUSTIQUE

→ **RESTAURANT WEEK** →
3 COURSES FOR \$36

TO START

→ SOUPES ET SALADES →

BAKED ONION SOUP
caramelized onions, emmenthaler cheese,
toasted baguette & rich beef broth

BUTTERNUT SQUASH SOUP
Spiced crème fraiche & toasted seeds

PETITE GOAT CHEESE SALAD
local lettuce, bacon, boucherone cheese

PETITE ROASTED BEET SALAD
crumbled feta, lentils du puy, toasted
pistacchio & charmoula

LOBSTER BISQUE (+5.00 SUPP)
lobster claws & crème fraiche

→ APPETIZERS →

DEVILED EGGS
american caviar, dijon mustard, espellete

WOOD CHARRED SHISHITO PEPPERS
soy-lime vinaigrette & miso yogurt

FOIE GRAS TORCHON (+ 20.00 SUPP)
meyer lemon jam, brioche & sea salt

ESCARGOT (+10.00 SUPP)
parsley butter, garlic & puff pastry

PETITE STEAMED MUSSELS
shallots, garlic, white wine & thyme

WINE BY THE GLASS

WHITE

TIEFENBRUNER PINOT GRIGIO \$10
LES GLORIES SANCERRE \$14
V. GIRARDIN CHARDONNAY \$12

ROSÉ

DOMAINE TRIENNES (CINSAULT) \$12
NOTORIOUS PINK (GRENACHE) \$10
ESPRIT GASSIER (GRENACHE) \$10

RED

COURON COTES DU RHONE \$12
NOCHET CABERNET (BORDEAUX) \$19
DOMAINE PRIEURE PINOT NOIR \$12

ENTRÉES

BLACK TRUFFLE RISOTTO
creamy arborio rice, brie and chive

ROASTED CHICKEN BREAST
Sunchoke crème, chanterelle mushroom, fingerling
potatoes & comte cheese

MORROCAN LAMB TAGINE
carrots, zucchini, butternut, eggplant, green harissa &
mediterranean cous-cous

HERITAGE PORK LOIN (+8.00 SUPP)
potato-leek dauphinoise & honey glazed carrots

LE BRASSERIE BURGER
prime rib burger, applewood bacon, gruyere cheese,

MEDITERRANEAN SWORDFISH (+5.00 SUPP)
puffed farro, sundried tomato, black olive, scallion
cucumbers & red wine vinaigrette

COQ AU VIN
carrots, cremini mushrooms, bacon, potato puree
& rich red wine sauce

MEDITERRANEAN BRANZINO (+8.00 SUPP)
french bean ragout, escarole, fennel & corriander

PAN ROASTED FAROE ISLAND SALMON
caramelized cauliflower, cauliflower veloute,
brioche crumbs & dill

DUCK LEG CONFIT (+5.00 SUPP)
local lacinato kale & apricot mostarda

CASSOULET DE TOULOUSE
Flageolet bean ragu, duck leg confit, aromatic
vegetables, lamb shoulder & toulouse sausage

STEAK FRITES (+5.00 SUPP)
Wood grilled hanger steak, brasserie fries &
sauce bernaise

TROUT AMANDINE
green beans, red potatoes, brown butter &
marcona almonds

ROASTED BLACK GROUPER (+10.00 SUPP)
artichoke barigoule & potato puree

ROASTED FAROE ISLAND SALMON
lemon tabboulet, carrots, snap peas, cucumber
& coconut-curry broth

DESSERT

WILDFLOWER HONEY
CRÈME BRULEE (+5.00 SUPP)

PROFITEROLE & VANILLA GELATO

GELATO BY GELATO & Co.
LEMON MADELINE (+5.00 SUPP)

Restaurant Week Lunch 2 for 22.00

MENU

First Course:

Baked French Onion Soup
Lobster Bisque, Lobster & Crème Fraiche +5.00
Deviled Farm Eggs & Caviar
Petite Market Green Salad
Steak Tartare Baguette & Cornichons +5.00
Beet Salad, French Lentils, Feta & Charmoula

Second Course:

Burrata Tortelli, Lobster, Fava Bean, Corn +5.00
Steamed Mussels, White Wine, Chive & Shallots
Pan Roasted Salmon, Tabbouleh & Curry Broth +5.00
Croque Madame, Sauce Mornay & Fried Farm Egg
Grilled Swordfish, Riviera Farro Salad & Yogurt +5.00
Cantaloupe and Shrimp Salad +5.00
Tuna Nicoise Salad, Tomato, Green Beans & Eggs +5.00
Farm Egg Omelette & Boursin Cheese
Duck Leg Confit, Potato Lyonnaise & Mustard
Chicken Paillard, Watercress Salad & Mimolette
Brasserie Burger, Bacon, Red Onion & Gruyere +5.00

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porterwright

#DineWithPurpose
\$1⁰⁰ From Every Meal Sold
Goes Towards The FGCU Scholarship



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