

THE FRENCH "FLAVORS OF 5TH" 3-COURSE MENU

BRASSERIE  RUSTIQUE

\$36 per person

September 1-30, 2024

FIRST COURSE (choice of)

Baked Onion Soup- Caramelized Onion, Emmenthal Cheese, Toasted Baguette & Beef Broth

Green Salad- Market Greens, Radish, Onion, Cucumber, Fennel, Manchego

Salade Monsieur Seguin- Crisp Brie, Candied Walnut, Fine Herbs, Whipped Goat Cheese & Honey Balsamic Vinaigrette

Petite Mussels a la Creme- Leek, Bacon, Shallot, White Wine, Creme Fraiche & Chive (+\$12)

SECOND COURSE (choice of)

Roasted Chicken Breast- Airline Breast, Charred Lemon, Tomato Provencal, Frisée

Roasted Ora King Salmon- English Pea, Asparagus, Brussels Sprout, Arugula Creme, Beurre Blanc

Petit Filet- 5 oz Filet, Frites, Sauce Au Poivre (8oz Filet +\$10 or NY Strip +\$20)

The Brasserie Burger- Prime Beef, Applewood Bacon, Emmenthal Cheese, Red Onion Marmalade

Fettuccine aux Crevettes- Local Shrimp, Local Zucchini, Asparagus & Pistou

DESSERT

Financier- Roasted Pineapple Compote, Mascarpone Cream

We take pride in donating \$1 for every meal purchased to Naples FOP Lodge 38



Lodge 38 Naples