



GREATER  
palm springs  
RESTAURANT  
WEEK

MAY 31—JUNE 9

## FRENCH ROTISSERIE CAFÉ

# DINNER MENU

**\$59/PERSON | NOT INCLUDING TAX AND GRATUITY**

*Choice Of:*

### ESCARGOTS DE BOURGOGNE

(6) Wild Burgundy Snails in Shells, Garlic Herb Butter

### CRISPY SHRIMP & CALAMARI

Tempura Tiger Shrimp, Calamari, Lemon, Green Beans, Piment d'Espelette, Harrissa Aioli

### SALADE DE CHÈVRE CHAUD

Mixed Lettuces, Shaved Fennel, Herb Goat Cheese Croutons, Candied Pecans, Pears Tarragon Honey Vinaigrette

*Choice Of:*

### PAËLLA À LA VALENCIANA

White Fish, Baby Octopus, Tiger Shrimps Mussels on Spanish Saffron Rice, Chorizo

### BOUCHÉE A LA REINE AUX FRUITS DE MER

Mixed Seafood in Puff Pastry, Sauce Nantua (Cognac Flambée Sauce)

### MOROCCAN LAMB TAGINE

Slow Roasted Boneless Lamb in Tangy Spices, Vegetables & Green Olives on Couscous

### BOEUF BOURGUIGNON

Short Rib Beef Stew Burgundy Wine, Yukon Gold Purée, Mushrooms & Baby Carrots

*Choice Of:*

### PROFITEROLE

Large Petits Chou, Vanilla Gelato Warm Belgian Chocolate Sauce

### FRENCH MACARONS (2)

Chocolate, Vanilla, Coffee, Strawberry Lemon, Pistachio

**\$39/PERSON | NOT INCLUDING TAX AND GRATUITY**

*Choice Of:*

### SOUPE A L'OIGNON

French Onion Soup Gratinée Comté Cheese

### BISTRO CEASAR SALAD

Romaine, Parmesan Crisps, Fried Capers Housemade Caesar Dressing

### MEDITERRANEAN MEZZE

House Made Hummus, Tahini & Warm Zaatar Garlic Olives, Harrissa, Spicy Olives & Flat Bread

*Choice Of:*

### ICELAND COD AUX AGRUMES

Pan Seared White Fish in Citrus vermouth Sauce, Braised Asparagus

### CONFIT DE CANARD

Maple Leaf Farms Leg of Duck Confit, Brussels Sprouts, Gratin Dauphinois, Dijon Sauce

### PROVENCE ROTISSERIE CHICKEN

Half Rotisserie Chicken, Yukon Gold Purée Honey Roasted Carrots, Au Jus

*Choice Of:*

### BELGIAN CHOCOLATE MOUSSE

Belgian Chocolate Mousse, Crème Chantilly

### CRÈME BRULÉE

Caramelized Vanilla Custard, Fresh Berries