

MON·AMI·GABI

Bistro Classique

SUMMER PRIX FIXE MENU



DINNER

HORS D'OEUVRE

choice of

ONION SOUP AU GRATIN the french classic baked with gruyere

GAZPACHO artisanal feta, rosemary toasted croutons

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread

CRISPY SHRIMP SALAD romesco sauce, avocado creme, fresno chiles

FERMIÈRE SALAD little gem, radicchio, roquefort, farmers market vegetables, buttermilk dressing

ENTRÉE

choice of

CAVATELLI & PRAWNS* provencal style, tomato, lemon

FILET & SHRIMP SURF & TURF* truffle mash, scampi, butter (+\$20)

SALMON, SPINACH & BABY KALE avocado, blueberries, walnuts, citrus vinaigrette

GRILLED CHICKEN PAILLARD ratatouille, arugula-basil-parsley purée, tomato vinaigrette

STEAK & FRITES* *choice of sauce: classique, au poivre, bearnaise*

DESSERT

choice of

CRÈME BRÛLÉE burnt vanilla custard

CHOCOLATE MOUSSE chocolate pearls, whipped cream

"HARRY'S BERRIES" WITH VANILLA PANNA COTTA verbena sauce

PROFITEROLES warm chocolate sauce

WINE PAIRING

INCLUDES 2 GLASSES

Mon Ami Gabi Chardonnay • Mon Ami Gabi Pinot Noir

\$25

\$65 PER PERSON

plus tax (gratuity not included)

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellsh, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.