

Coup Des Tartes

Arizona Restaurant Week
Fall 2017
9/15-9/24

1st Course (Choose 1)

French Onion Soup *meat stock and onions, served with toasted Gruyère on toast point*

Coup Escargot *not your typical butter & wine*

Quiche Lorraine *creamy, cheesy, savory center and baked on a flaky, warm crust*

Autumn Arugula Salad *with Caramelized Squash, Spiced Pecans and Pomegranate
Ginger Vinaigrette*

2nd Course (Choose 1)

Moroccan Lamb, *Stone fruits, veggies & couscous*

Filet Mignon & Béarnaise, *Broccoli Rabe, Yukon Gold Friets*

Pork Chop *stuffed with smoked Gouda, bacon, spinach, & sphinx dates, Yukon Gold
Mashed potatoes.*

Scallops *Over a leek & lemon risotto*

Beef Bourguignon *stew of meat slowly simmered in hearty red wine along with pearl
onions, mushrooms and crisp, cubed bacon, Yukon Gold Mashed potatoes*

3rd Course (Choose 1)

Chocolate Truffle Tarte *Dense chocolate goodness*

Four Berry Tarte *Served warm with vanilla scoop of ice cream*

Crème Brûlée

\$44.00 Per Person