

café dupont

Restaurant Week August 16th – August – 22nd 2010 **Café Dupont Dinner Options**

hors d'oeuvres / appetizers

moules au pernod

mussels, pernod, cream, fennel, leeks

coquille st. jacques à la provençale

scallops, tomatoes, black olives, peppers

salade des tomates au fromage de chèvre

heirloom tomatoes, goat cheese, marjoram

risotto aux légumes d'été, confit de canard

risotto, summer vegetable, duck confit

plats principaux / entrees

steak frites

grilled hanger steak, béarnaise sauce, french fries

bar grillé, sauce vierge

grilled sea bass, vierge sauce, crushed potatoes

paillard de poulet grillé

thin chicken breast, herb butter, green asparagus, sauteed fingerling potatoes

linguini aux petits pois, champignons des bois

linguini pasta with green peas and mushrooms

dessert / dessert

crème brûlée aux cerises et

chocolat blanc caramélisée

cherry creme brulee with
caramelized white chocolate

gâteau au citron, graines de pavot

lemon and poppy seed cake
caramelized grapefruit

crumble aux pêches, lait frappé à la vanille

warm peach crumble
vanilla milkshake

*On August 18, 2010 the Restaurant Week Menu will be served in Bar Dupont.