

Mimosa's Dinner Menu

Restaurant Weeks – January 21 – February 2, 2019

Dinner \$35 or \$45/per person

1st Course:

French Onion Soup

French Escargot

Salad de Paris: Arugula, Spinach, and Frisee tossed with apples, walnuts and topped with a honey vinaigrette

2nd Course

Paris Duck Duo \$35

Pan seared duck breast, with Confit leg and thigh served over wild rice and mixed vegetables

Mediterranean Branzino \$35

Crispy skin Branzino with a blackberry gastric, confit potatoes, mixed vegetables

Cognac Angus Ribeye \$45

Hand-Cut Certified Angus Ribeye with a Cognac and Shallots sauce over mousseline and mixed vegetables

Add Shrimp \$5 Add an Oscar \$7

3rd Course

Truffle Cake

Bailey's Crepe Cake