

CULINARIA AT
FREDERICK'S
BISTRO

AUGUST 13-27

CULINARIA RESTAURANT WEEKS

\$55 PER GUEST

APPETIZERS

VIETNAMESE DUMPLINGS w/ PORK, MUSHROOM, FRIED ONION,
CILANTRO, AND FISH SAUCE

ESCARGOT BOURGUIGNON w/ SPANISH CHORIZO, MUSHROOM,
GARLIC BUTTER SAUCE, AND CROSTINI

BRUSSEL SPROUTS w/ SWEET CHILI SAUCE AND CILANTRO

DUCK LIVER MOUSSE w/ MIXED GREENS, BAKED CROSTINI, AND
CORNICION

ENTREES

PORK TENDERLOIN w/ POTATOES AU GRATIN AND MUSHROOM
MADEIRA SAUCE

DUCK LEG CONFIT AND SEARED BREAST w/ PEPPERCORN SAUCE

RUBY RED TROUT w/ CHAMPAGNE VELOUTE AND ARTICHOKE
HEARTS

WILD CAUGHT NORWEGIAN SALMON w/ JASMINE RICE, SWEET
THAI CHILI SAUCE, CILANTRO, AND SESAME SEEDS

DESSERTS

HOME MADE CHERRY ICE CREAM

TIRAMISU AND ESPRESSO CRÈME ANGLAISE

LE TRIO: OUR THREE BEST MINI DESSERTS



CULINARIA