

# NEW YEAR'S EVE

at

**Bleu Rendez Vous**  
*French*  
**BISTRO**

*By Reservation Only*

## **PRIX FIXE DINNER MENU** Monday, December 31, 2018 • Open at 5pm

### **Mise-en-Bouche**

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### **APPETIZERS - Choice of One**

Escargots a la Bourguignonne

Lobster Bisque with Sherry

Foie Gras Two Ways

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### **SALAD**

Frisée and Radicchio, Walnut and Apple Salad

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### **DESSERT**

### **Chocolate Marquis**

Rich Dark Chocolate Mousse Cake

served with seedless Raspberry Coulis

### **ENTRÉES - Choice of One**

### **New Zealand Rack of Lamb**

Five Chops, Seared, Dijon Rosemary Au Jus

### **Filet Frites Oscar**

Filet Mignon Oscar, Truffle Fries, Béarnaise Sauce

### **Lobster Au Gratin**

12 oz. Maine Lobster Tail, Cut in Half, Filled with Chunks of Lobster, Topped with Shrimp Stuffing and Sherry-ed Lobster Cream Sauce

### **Slow Roasted Canard a l'Orange**

All-Natural, 1/2 Pekin Duckling, Roasted Crispy, Sweet & Savory Orange Sauce

**\$80 per person, Plus Tax and Gratuity | Call 239-565-1608 to Reserve your Table**  
**2430 Periwinkle Way, Sanibel, FL**