

Suzette's

JULIA CHILD RESTAURANT WEEK AUGUST 8-15, 2012



Join us for this celebration of life as Julia knew it: fine cuisine prepared with care & enjoyed with cherished friends.

Menu As Julia Would Enjoy

AMUSE BOUCHE

With an Apéritif

ENTRÉE

CHOOSE ONE:

- Soufflé aux Trois Fromages
- Pâté avec Moutarde et Cornichons
- Timbale De Chou-Fleur et Sauce au Cari
- Soupe à l'Oignon
- Soupe à l'ail et aux Pommes de Terre
- Petite Salade Niçoise
- Salade de Pommes de Terre Française

PLAT PRINCIPALE

CHOOSE ONE:

- Crêpe Ratatouille
- Crêpe Boeuf Bourguignon
- Crêpe Champignons et Oignons
- Suprêmes De Volaille aux Champignons, Riz au Beurre & Haricots Verts à la Provençale
- Sole Meunière, Riz au Beurre & Haricots Verts à la Provençale
- Jarrets de Devant d' Agneau, Haricots Blancs & Tomates à la Provençale

FINALE

CHOOSE ONE:

- Tarte aux Fruits
- Paris Brest—Éclair ou—Chou à la Crème
- Gateau Mousse au Chocolat
- Gateau de Mousse au Fruit Du Jour
- Crêpe aux Fraises
- Crêpe au Citron

AMUSE BOUCHE

With an Apéritif

ENTRÉE

CHOOSE ONE:

- Three Cheese Soufflé
- Pâté with Mustard and Cornichons
- Timbale of Cauliflower with Curry Sauce
- French Onion Soup
- Garlic and Potato Soup
- Petite Salade Niçoise
- French Potato Salad

PLAT PRINCIPALE

CHOOSE ONE:

- Ratatouille Crêpe
- Beef Bourguignon Crêpe
- Mushroom & Onion Crêpe
- Sautéed Chicken Breast with Mushrooms, Buttered Rice & French Green Beans Provençale
- Sautéed Lemon Sole with Lemon Crème Sauce, Buttered Rice & French Green Beans Provençale
- Braised Lamb Shanks with White Beans and Tomatoes Provençale

FINALE

CHOOSE ONE:

- Fruit Tart
- Paris Brest—Éclair or—Crème Puff
- Chocolate Mousse Cake
- Fruit Mousse Cake Du Jour
- Strawberry Crêpe
- Lemon Crêpe

\$40 plus tax and gratuity

Beverages not included. Reservations recommended.

