

LATE NIGHT DINNER MENU

**COMFORT FOOD PRIX-FIXE MENU ~ \$20.09 per person
(9-10pm, Friday & Saturday)**

Choice of Entrée

Navarin d'Agneau *Traditional Lamb Stew with Assorted Fresh Vegetables*

Coq au Vin *Dark Meat Cooked in Red Wine with Bacon, Mushrooms, & Fresh Vegetables*

Cassoulet Toulousain *Country White Bean, Tomato, and Garlic Sausage Stew*

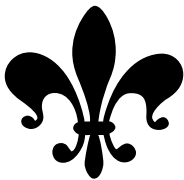
Shrimp Pasta Tropeziennne *with Penne, Bell Peppers, Red Onion, & Pesto Sauce*

Choice of Dessert

Lemon Tart

or

Chocolate Mousse



APPETIZERS

French Onion Soup <i>Baked with Gruyère Cheese</i>	7.50
Pizza du Jour <i>Chef's Daily Preparation</i>	12.50
Escargots de Bourgogne <i>Snails with Garlic Butter and Pernod</i>	9.50
Traditional Mussels <i>Marinière</i>	9.50
Tarte de Provence <i>Ratatouille with Goat Cheese in a Light Puff Pastry</i>	8.95
Duck Terrine <i>Firm Style Paté with Pistachio Nuts</i>	8.95
Duck Liver Paté <i>Smooth Mousse Paté</i>	9.95
Sautéed Crab Cake <i>Served with a Small Salad and Garlic Aioli</i>	9.75
Ragout of Mushrooms <i>Mushrooms Sautéed with Shallots, Garlic, and Madeira Wine</i>	9.75
Kiki's Frog Legs <i>Served in an Herbed White Wine Cream Sauce</i>	9.50
Salmon Fumé <i>Smoked Atlantic Salmon with Traditional Garnishes</i>	11.25

SALADS

Goat Cheese Salad <i>with Asparagus, Oven Dried Tomatoes, & Balsamic Vinaigrette</i>	8.75
Red Beet Salad <i>with Green Beans, Toasted Almonds and Walnuts, & Hazelnut Vinaigrette</i>	7.25
Endive Salad <i>with Apple, Roquefort Cheese, Walnuts, Chives, & Lemon Vinaigrette</i>	8.95

SIDES

Pommes Frites	3.75	Ratatouille	5.50
Mashed Potatoes	4.00	Wild Rice	4.50
Sautéed Spinach	4.00	Green Beans	5.50
Asparagus	5.50	Mixed Vegetables	5.50