

# Summer Sunsets

with Cafe L'Europe

## TWO-COURSE MEAL FOR TWO FOR \$75

We invite you to also enjoy  
15% OFF all wines by the bottle!

*We kindly request no plate sharing. Tax and gratuity is not included.*

### Starter – Please select one per guest:

**LOBSTER BISQUE** Lobster morsels | Crème fraîche

**MUSHROOM TARTINE** Blue oyster and black pearl mushrooms locally-sourced from Petrichor | Black garlic aioli | Grilled sourdough | Arugula

**CLASSIC CAESAR** Romaine | Grated parmesan | Grilled bread

**HEIRLOOM TOMATO GAZPACHO** Cucumber | Cilantro | Red wine vin

### Entrée – Please select one per guest:

**ORECCHIETE PRIMAVERA** Summer squash | Red bell pepper | Blue oyster and black pearl mushrooms | Marinara | Grilled lemon

**FAROE ISLAND SALMON** Dill-lemon beurre blanc | Fingerling potatoes | Haricots verts

**CHICKEN MILANESE** Pesto breadcrumb | Arugula | Pesto | Asiago | Balsamic reduction | Cherry tomatoes | Pommes purée | Seasonal vegetables

**BRAISED BEEF SHORT RIB** Manchego polenta | Root vegetables | Rioja reduction

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\*Consumption of raw or undercooked foods may increase your risk of foodborne illness