

# BLANC

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Fire Roasted Artichoke Fritters

*Sun Dried Tomato Remoulade*

"Jenga" Tower

*Toasted French Brioche, Swiss Cheese Fondue*

Salmon Carpaccio

*Crème Fraîche, Capers, Red Onion, Crostini, EVOO*

## SECOND

Blanc French Onion Soup

*Swiss, Mozzarella, Golden Brown Crostini*

Pear, Strawberry, And Gorgonzola Salad

*Candied Walnuts, White Balsamic Vinaigrette*

Arugula, Cherry Tomatoes, And Shaved Parmesan Salad

*Black Pepper Lemon Vinaigrette*

## THIRD

*Add A Grilled Skull Island Prawn +\$12*

Barramundi Asian Sea Bass

*Pan Seared Sea Bass Roasted Tomato And Spinach Risotto, Basil Ginger Lime Coulis*

Grilled Scottish Salmon

*Orange Blossom Hollandaise, Parmesan Truffle Mashers, Sautéed Haricot Verts*

Filet Mignon

*Sauce Au Poivre, Au Gratin Potatoes, Grilled Asparagus*

Rosmary Garlic Lamb Lollipops

*Brussel Sprouts, Bacon, Scallions, Miso Glaze*

Add A Homemade Dessert +\$6

*Classic Crème Brulee - Chocolate Mousse - French Caramel Flan*

## SIZZLE DINING COCKTAIL

Blanc 75 \$8

*Wine-Based Gin, Fresh Squeezed Lime And  
Blood Orange Juice, Simple Syrup, And Champagne*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.