

3-COURSE THURSDAYS AT **BLANC**



FIRST COURSE

Tuna Cones

Ahi Tuna Ceviche, Crispy Cones, Sweet Chili Aioli

Bread “Jenga”

Toasted Bread “Jenga” Tower, Cheese Sauce

Artichoke Fritters

Fried Fire Roasted Artichoke Hearts, Sun Dried Tomato Remoulade

SECOND COURSE

French Onion

Mozzarella Cheese, Crostini

Ceaser

Crisp Romaine, Parmesan, Croutons

Mixed Greens

Goat Cheese, Beets, Orange Tarragon Dressing

THIRD COURSE

6 oz. Filet Mignon + \$8

Brandy Peppercorn Demi-Glace

Salmon

Grilled Scottish Salmon, Orange Blossom Hollandaise

Duroc Pork Belly

5 Spice Marinated, 26 Hours Sous Vide Cooked

Lamb Chops

Grilled Lamb Chops, Roasted Garlic Rosemary Reduction

Main Course Items Served with Truffle Paresan Mash Potatoes and Sautéed Horicot Verts