

Blanc

Fort Myers

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE
beverage, gratuity, and tax not included

FIRST COURSE

Crispy Brussel Sprouts
Bacon, Japanese miso glaze, scallions

Fire Roasted Artichoke Fritters
Sun-dried tomato remoulade

"Jenga" Tower
Toasted French brioche, Swiss cheese fondue

SECOND COURSE

Blanc French Onion Soup
Swiss, mozzarella, golden brown crostini

Baby Spinach and Goat Cheese Salad
Fresh strawberries, almonds, strawberry vinaigrette

Grilled Caesar Salad
Charred romaine, lemon, aged Parmesan caesar dressing

THIRD COURSE

Add a Wild-Caught Tiger Prawn +\$13

Barramundi Asian Sea Bass
Roasted tomato & spinach risotto, basil ginger lime coulis

Grilled Scottish Salmon
Potato gratin, sautéed haricot verts, orange blossom hollandaise

Filet Mignon
Parmesan truffle potato puree, grilled asparagus, bearnaise

Braised Lamb Shank
Roasted tomato & spinach risotto, red wine reduction

14oz Bone-In Berkshire Pork Chop +\$15
Parmesan truffle potato puree, haricot verts, asparagus, caramelized fig & apricot demi glaze

DESSERT +\$7

Classic Crème Brûlée
Milk Chocolate Mousse

SIZZLE COCKTAIL +\$9

Midnight in Paris
Wine-based vodka, elderflower syrup, crème de cassis, lemon juice, 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.