

PETIT BILL'S BISTRO

THREE COURSE DINNER

Appetizer

Choice of:

Soup of the Day

or

Caesar Salad

Romaine hearts, bacon, croutons, shaved parmesan, house-made Caesar dressing

Main

Choice of:

Bouillabaisse

Mussels, littleneck clams, shrimp, red pepper rouille baguette, Atlantic cod, tomato-fennel broth

or

Beef Short Rib

Maple braised short rib, chef's vegetables and sweet potato wedges

or

Spicy Chicken Supreme

Dry sriracha rub and citrus marinated chicken supreme. Served risotto corn fritters, baby kale, and a ginger-garlic broth

or

Maple Bourbon Salmon

*Pan seared Atlantic Salmon topped with an orange, maple, bourbon glaze.
Served with herbed Israeli cous cous and buttered beans.*

Dessert

Flourless Chili Chocolate Cake

Or

Crème Brule

\$58/person

(Tax & Gratuity Extra)

Wine Flights & Matches available