

# 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*