

Dinner Prix Fixe

Dinner includes: first course, entrée & dessert

\$29.95 p.p.

Order must be placed by 6:30 p.m.

No sharing / No substitutions / Not available with any other discount offers

First Course

Three Onion Soup Au gratin, gruyere toast float

Organic Baby Green Salad, red tear drop tomatoes, Bermuda onions,
champagne vinaigrette

Amicale's Homemade Soup of the Day

Traditional Caesar Salad, rye croutons, parmesan

Volauvent of Escargot
chablis, fresh garlic, scallions, puff pastry

California Friséé and Bartlett Pear Salad, pecans,
crumbled gorgonzola, honey-roasted pear vinaigrette addtn'l \$ 3.95

L.I. Duck Confit Quesadilla, grilled vegetable ratatouille,
Gruyere cheese, crème fraiche addtn'l \$ 4.95

Second Course

Roasted Vegetables & Smoked Mozzarella Home Filled Ravioli,
plum tomato nage, shallots, pecorino

Pan Seared Calf Liver and Caramelized Onions with Country Bacon,
roasted garlic mashed potatoes

Herb Dusted Filet of Tilapia, jasmine rice, spring vegetables,
white wine, lemon, capers

Herb Rubbed Free Range Chicken Breast, potato purée,
thyme demiglace

Pan Roasted Black Angus Hanger Steak, Yukon mashed potatoes,
mushroom & Bordeaux reduction

Filet of Wild Pacific Coho Salmon, julienne vegetables,
dijon mustard emulsion addtn'l \$ 5.95

Pan Roasted Filet Mignon Au Poivre
pommes frites, cognac, green & black peppercorns addtn'l \$ 9.95

Substitute extra vegetables for starch \$2 addtn'l