



**Chez Jean-Pierre Bistro & Wine Bar
Restaurant Week Lunch Menu**

Appetizers

Soupe Froide de Concombre

or

Paté de Campagne

Homemade pork terrine served with pearl onions, cornichons (French pickles) and a Dijon mustard

or

Tomato Mozzarella

Tomato, mozzarella cheese, fresh basil, red onions and virgin olive oil

or

Assiette de Cruditees

Fresh cucumber, carrots, red beets, tomatoes, hearts of palm drizzled with a dijon vinaigrette

Entrées

Pasta Primavera served with Tiger Shrimp or Chicken Breast

or

Croque Monsieur Le Parisien

Classic hot double decker ham and cheese sandwich with a bechamel sauce

or

Le Provencale

Grilled chicken breast served with tomatoes, avocado, red onions, bacon, an aioli sauce (garlic, saffron mayonnaise) in a hot French baguette

Desserts

Assorted Sorbet

or

Creme Brulee

\$20.10 per person



Chez Jean-Pierre Bistro & Wine Bar

Restaurant Week Dinner Menu

Appetizers

Soupe du Jour

or

Assiette de Cruditees

Fresh cucumber, carrots, red beets, tomatoes, hearts of palm drizzled with a dijon vinaigrette

or

Paté de Campagne

Homemade pork terrine served with pearl onions, cornichons (French pickles) and a Dijon mustard

or

Escargots de Bourgogne

French Classic: Snails sizzling in garlic, parsley & butter cassolette

Entrées

Brochette de la Mer

Shrimp and sea scallops on a skewer grilled and served on a bed of French lentills with smoked bacon and shallots surrounded by a lemon beurre blanc sauce

or

Coq au Vin

Chicken breast and thighs marinated and slow cooked in a red wine, bacon, mushrooms and pearl onion sauce served with crushed potatoes

or

Bavette au Poivre

12oz grilled hanger steak served with a cognac green peppercorn cream sauce and French fries

Dessert

Crème Brulee

or

Assorted Sorbet

or

Fresh Fruit Plate

\$30.10 per person