

Café Fleuri

~Weekend Prix Fixe~

\$40

Friday & Saturday Nights
May 2nd - May 31st

Wild Burgundy Snails Fricasse
Spring Leek and Mushroom Tart

Thyme Roasted Grazing Lamb
Spring Vegetable Ratatouille and Chick Pea Panisses

Vanilla Chiboust with Strawberry Sweet Basil Reduction

Starters

"Pasta e Fagoli"
White Bean and Vegetable Soup
Taggiasca Olive Oil and Parmesan Grana
\$10

New England Style Clam Chowder
Smoked Bacon and Thyme
\$10

Corn Flour Crusted Point Judith Calamari
Pepperoncini, Parsley and Lemon Aioli
\$15

Antipasto di Verdura
Truffled Asparagus, Tomato Bruschetta, Fire Roasted Peppers
Grilled Artichoke and Mushroom Insalata and Onions Agro e Dolce
\$14

Warmed Vermont Goat Cheese Crottin
Roasted Beets, Lavender Honey, Mache and Baguette Crostini
\$15

Roasted Shrimp in Molho de Piri-Piri
Portuguese Olive Oil and Cornbread
\$18

Chilled Poached Gulf Shrimp "Cocktail"
Gazpacho Andaluz and Cucumber Salad
\$18

Brick Oven Pizza, Panini...Plus

Pizza "Classico"
Fresh Mozzarella, Plum Tomato and Imported Oregano
\$18

Spicy Sopressata, Sweet Peppers and Onions
House Made Mozzarella and Parmesan
\$20

"Croque Monsieur"
Shaved French Jambon with Gruyère Cheese
Griddled Country Bread and Cornichons
\$19

The Ultimate "Pressed Steak and Cheese"
Shaved Prime Rib of Beef, Melted Sweet Peppers,
Vidalia Onions and Provolone
Hoagie Roll and Crisp Steak Fries
\$19

Chargrilled Northeast Family Farms Beef Burger*
Café Fries, Buttermilk Fried Onion Rings and House Made Pickles
Choice of Massachusetts Blue, New Hampshire Swiss Cheeses
Vermont Cheddar, Grilled Mushroom or Bacon
\$18

Salads

Simply Mixed Greens and Shaved Vegetable Salad
Choice of Aged Balsamic, Dijon Mustard or Great Hill Blue Cheese
Dressings
\$13

Hearts of Romaine "Caesar" Salad
Country Bread Croutons, Calamata Olives and Spanish Anchovies
\$16

Spring Asparagus and Maple Meadow Farm Poached Egg Salad
Crisp Guanciale and White Balsamic Vinaigrette
\$19

Grilled Lamb Souvlaki, Sheep's Milk Feta and
Cucumber Tatziki Salad
Baby Iceberg, Organic Tomato, Red Onion and Brick Oven Pita
\$18

Roasted Vine Ripe Tomato, Jonah Crab and Spring Onion Salad
Haricot Vert and Curried Tomato Vinaigrette
\$22

Entrees

"Pollo al Mattone"
Pressed Crisp Skin Chicken Breast
Tomato, Garden Bean, Rucola and Red Onion "Panzanella"
\$28

New England Style Baked Haddock
Lemon Crumbs, New Potato, Lobster and Sweet Pea Misto
\$28

Pan Seared Atlantic Salmon with Fennel Pollen
Pinot Noir Butter, French Green Lentil and Mushroom Ragout
\$27

Pesto Shrimp and House Made Tagliatelle
Oven Cured Organic Tomatoes and Taggiasca Olive Oil
\$24

Moroccan Spiced Natural Grazing Lamb Rack
Coriander Roasted Carrots and Marcona Almonds
Cinnamon Scented Prune Compote and Cous Cous
\$36

Grilled Northeast Family Farms Sirloin Steak with Zinfandel
Vidalia Onion Fondue, Garden Beans and Beech Mushroom
\$38

Poached Maine Lobster in Vino Verde
Wellfleet Clams, Chorizo, Green Onion and Sweet Corn Flan
\$44

"Imam Bayildi" Turkish Stuffed Eggplant
Spiced Sweet Peppers, Onions, Tomatoes and Herbed Cous Cous
\$21

*These items are prepared raw, undercooked, or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions.
For parties of 8 or more a 15% gratuity will be added. For parties of 10 or more additional fees apply.