



Restaurant Week Menu

August 2017

3 Courses \$49

APPETIZERS

CITRUS MARINATED SHRIMP

Crispy White Cheddar Polenta, Bourbon Bacon Jam and Micro Cilantro

CORN & LOBSTER BISQUE

Roasted Corn, Lobster Meat and Micro Celery

BIBB SALAD

Orange Supremes, Chipotle-Spiced Pistachios and Lemon Crema

ENTREES

CHICKEN FINES HERBES

Maitake Mushrooms, Arugula and Pan Sauce, Over Pappardelle

LEMON SOLE AMANDINE

Red Bliss Potatoes, Roasted Vegetables and Lemon Butter Sauce

SHORT SMOKED SALMON

Sesame Scented Spinach, Pommes Frites and Pommery Aioli

SEARED FLANK STEAK

Charred Onion, Pebre Sauce and Papas Frittas

DESSERTS

CAFÉ PACIFIC CLASSIC PECAN BALL

Vanilla Ice Cream, Pecans and Fudge Sauce

LAVENDER CRÈME BRULEE

Coconut Shortbread Cookies

FRESH BERRIES

Mixed Berries, Almond Tuile and Crème Chantilly

\$9 from each dinner is donated to the North Texas Food Bank

~Please, No Substitutions~