

CAFE BIZOU

3 COURSE PRIX FIXED MENU



Dinner \$27*

*Prices exclude alcohol, tax and gratuity

First Course Choices

LOBSTER BISQUE FRENCH ONION SOUP
ASIAN PEAR SALAD

BAKED MUSHROOMS
*Stuffed with chicken and
spinach mousse in
a balsamic vinegar sauce*

ESCARGOTS PERSILLADE
*Half a dozen Burgandy snails,
garlic butter, parsley*

Second Course Choices

LOBSTER, SEA SCALLOPS & SHRIMP PASTA
*Black tagallini pasta topped with chunks of
lobster, sea scallops & shrimp, tossed with tomatoes and
mushrooms in a lobster sauce*

MACADAMIA NUT CRUSTED WILD KING SALMON
*With mashed potatoes and vegetables in a
white wine herb sauce*

STEAK, SEA SCALLOP AND JUMBO SHRIMP
*Petit filet mignon, sliced in a brandy cream
sauce with pan seared sea scallop and
jumbo shrimp served with baked potato and grilled tomato*

PRIME RIB BURGER (7 oz)
*prime rib ground beef with caramelized onions,
swiss cheese, tomato, horseradish mayo on white brioche bun
with cajun french fries or green salad*

Third Course Choices

FLOURLESS CHOCOLATE CAKE TIRAMISU TRIO OF SORBET

1ST AND 3RD COURSE MAY BE SUBSTITUTED
WITH A GLASS OF HOUSE WINE



Pasadena
RESTAURANT
WEEK