

AQUITAINE BIS



RESTAURANT WEEK LUNCH 2008

MARCH 9TH THRU MARCH 21ST

(EXCLUDES SUNDAY BRUNCH)

\$20.08

THREE COURSES

APPETIZERS

WARM SALAD OF BABY SPINACH, CRISP CHICKEN LIVERS, CRANBERRIES,
LARDONS, AND CIDER VINAIGRETTE

ROOT VEGETABLE POTAGE WITH FRIZZLED LEEKS
AND WHITE TRUFFLE OIL DRIZZLE

ENTRÉE

ROAST EYE ROUND OF BEEF FRENCH DIP WITH FRITES AND HORSERADISH
CRÈME FRAICHE

ALE BATTERED COD WITH FRITES AND CELERY ROOT REMOULADE

DESSERTS

DARK CHOCOLATE MOUSSE WITH SWEET CREAM AND CHOCOLATE CURLS

LEMON POUND CAKE WITH BLACKBERRY COULIS
AND SAUCE CRÈME ANGLAISE

PLEASE CALL FOR RESERVATIONS 781-734-8400