

Blanc

Fort Myers

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Brussel Sprouts

Bacon, Japanese miso glaze, scallions

Fire Roasted Artichoke Fritters

Sun-dried tomato remoulade

“Jenga” Tower

Toasted French brioche, Swiss cheese fondue

SECOND COURSE

Blanc French Onion Soup

Swiss, mozzarella, golden brown crostini

Baby Spinach and Goat Cheese Salad

Fresh strawberries, almonds, strawberry vinaigrette

Grilled Caesar Salad

Charred romaine, lemon, aged Parmesan caesar dressing

THIRD COURSE

Add a Wild-Caught Tiger Prawn +\$13

Barramundi Asian Sea Bass

Roasted tomato & spinach risotto, basil ginger lime coulis

Grilled Scottish Salmon

Potato gratin, sautéed haricot verts, orange blossom hollandaise

Filet Mignon

Parmesan truffle potato puree, grilled asparagus, bearnaise

Braised Lamb Shank

Roasted tomato & spinach risotto, red wine reduction

14oz Bone-In Berkshire Pork Chop +\$15

Parmesan truffle potato puree, haricot verts, asparagus, caramelized fig & apricot demi glaze

DESSERT +\$7

Classic Crème Brûlée

Milk Chocolate Mousse

SIZZLE COCKTAIL +\$9

Midnight in Paris

Wine-based vodka, elderflower syrup, crème de cassis, lemon juice, champagne



BENEFITING:
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINWITHPURPOSE



SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.