

RAVENOUS

RESTAURANT WEEK – DINNER MENU

Fri, Dec. 2nd thru Thurs, Dec. 8th, 2011 (\$18.19 prix fixe)

Appetizer

Belgian Pommes Frites with your choice of any dipping sauce.

Salad

Organic field greens with our balsamic vinaigrette.

Savory Crêpe Entrée

(You may choose from ANY dinner/dessert crepes off our regular menu or one of the items below)

CREPE MADELEINE

Leeks, mushrooms & fennel roasted with savory Herbes de Provence and Fontina cheese.

PASHA'S DELIGHT

Beef, zucchini, tomatoes, green peppers onions & raisins – with a touch of paprika, cayenne & cinnamon – combined with a delicate yogurt sauce. A customer favorite!

LEFT BANK

Fleur de Lis ham, Gruyere cheese, diced ripe tomatoes with freshly chopped basil & parsley.

CHINATOWN CREPE

Ground pork & chicken sautéed with Chinese cabbage, rice noodles and a colorful assortment of Asian vegetables - seasoned with ginger & garlic. Finished with plum sauce.

Dessert Crêpe

CREPE ANTOINETTE

Apples, pears, and cranberries combined with oranges, brown sugar, & lemon zest.

SARAH'S FAVORITE CREPE

Ripe, juicy strawberries combined with nutella. Finished with homemade whip cream.

BLUEBERRY ZEPPELIN

Fromage blanc sweetened with sugar, orange zest & vanilla. Drizzled with blueberries and blueberry syrup. Finished with a dollop of sweet sour cream.

Dinner served Tuesday – Sunday 4pm to close