

Halloween Day Specials 2017

Mixed Baby Greens Salad

Sweet Dried Cranberries, Roasted Almonds, Parmigiano Reggiano, Balsamic Vinaigrette - \$10

Roasted Tomato Bisque

Pine Nuts, Basil Oil - \$9

Griddled Crab Cakes

Roasted Potatoes, Garlicky Spinach, Sauce Remoulade - \$23

Roasted Honey Glazed Ham

Roasted Garlic Potato Gratin, Spring Peas, Dijon Mustard Sauce - 21

Pan Roasted Black Sea Bass

Lobster Whipped Potatoes, Haricot Verts, Citrus Emulsion - \$22

Roast Rack of Spring Lamb

Roasted Garlic Potato Gratin, Spring Peas, Mint Jus - \$26

Homemade Dessert

NY Cheesecake

Graham Cracker Crust, Fresh Berries - \$8

Triple Chocolate Brownie

Caramel, Whipped Cream - \$8

Mixed Berry Crumble

Oatmeal Crumble Topping, Whipped Cream - \$8

The Paris Café 8 pm

Halloween Cocktail Specials



\$10
Dark and Stormy
Dracula Blood
Mescal Sunrise
Sour Apple Surprise



Halloween Costume Prizes

1st Place Dinner for Two at Paris Café
2nd Place Brunch for Two at Molly's
3rd Place Bottle of Jameson
4th Place Bottle of Tito's

