



Sunday August 8th

6:00 PM

5 course meal paired with five
French wines.

Wine selected by Tom O'
Connor from Bomarito wine co

67 Dollars per person
(gratuity and taxes not included)

Reservations required

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112 1/2 MAIN STREET
PARKVILLE MO64152

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CAFÉ DES AMIS WINE DINNER

MENU

AMUSE BOUCHE

SOUPE DE MELON ET COCOMBRE AU BASILIC

*Chilled soup of cantaloupe and
cucumber perfumed with fresh basil
and a dash of aged balsamic
vinegar .*

CHAUSSON DE CHEVRE CHAUD AUX POMMES

Spring mix salad topped with goat
cheese and apple wrapped with puff
pastry dough.

***FILET DE FLETAN FLAMBEE
AU WHISKY SAUCE COMTE.***
Steak of Chilean seabass layered with
comte cheese pan seared and
flambeed with whisky.

CARRE D AGNEAU EN HABIT VERT.

Roasted lamb sirloin wrapped with
fresh herbs and garlic.

CLAFOUTIS DE BANANE SORBET FRUIT DE LA PASSION

Banana flambéed with aged rum in
custard cake, served with a
homemade passion fruit sorbet.