

# SOPHIE'S BISTRO

## MOTHER'S DAY PRIX FIXE MENU

3 COURSE PRIX FIXE 64.95 NOT INCLUDING NJ SALES TAX AND 20% GRATUITY

### First Course - please choose one

#### PISTOU SOUP

FRENCH COUNTRY VEGETABLE BEAN SOUP  
(WITH GARLIC CROUTONS)

#### ESCARGOTS (1/2 DOZEN) (GF)

SNAILS IN A GARLIC AND SHALLOT BUTTER SAUCE

#### SALADE VERTE À LA SOPHIE (GFO)

MESCLUN GREENS DRESSED IN HOUSE VINAIGRETTE

#### CLASSIC SHRIMP COCKTAIL (GF)

SERVED WITH TRADITIONAL COCKTAIL SAUCE

#### VOL-AU-VENT CHAMPIGNONS

MIXED SEASONAL MUSHROOMS WITH PUFFED PASTRY

#### DEEP FRIED BRIE

SERVED WITH CARAMELIZED ONIONS

#### SOUPE À L'OIGNON GRATINÉ (GFO)

CLASSIC ONION SOUP

#### MOULES MARINIÈRE (GF)

CLASSIC MUSSELS IN WHITE WINE, BUTTER,  
SHALLOT AND GARLIC SAUCE

### Second Course - please choose one

#### EGGS BENEDICT\*

TWO POACHED EGGS ON SLICE OF CANADIAN BACON AND  
ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE  
SERVED WITH SAUTÉED POTATOES

#### CURED SALMON BENEDICT\*

TWO POACHED EGGS WITH CURED SALMON AND  
ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE  
SERVED WITH SAUTÉED POTATOES

#### EGGS FLORENTINE\*

TWO POACHED EGGS ON SAUTÉED SPINACH AND ENGLISH  
MUFFIN TOPPED WITH BÉCHAMEL SAUCE  
SERVED WITH SAUTÉED POTATOES

#### FRENCH TOAST

FRENCH TOAST TOPPED WITH FRUIT COMPOTE AND  
GRAND MARINER MAPLE SYRUP SERVED WITH  
GRILLED COUNTRY BACON

#### LE COQ AU VIN DE SOPHIE

HEARTY CHICKEN AND VEGETABLE STEW IN A WHITE  
WINE AND LEMON REDUCTION (FINISHED WITH CREAM)

#### COQUILLES SAINT-JACQUES (GF)

(\$8 SUPPLEMENT)

SAUTÉED DAY BOAT SEA SCALLOPS IN A WHITE WINE,  
SHALLOT - CREAM SAUCE SERVED WITH STRAW  
VEGETABLES AND MASHED YUKON GOLD POTATOES

#### SAUMON EZE\* (GFO)

MUSTARD ENCRUSTED PAN SEARED ATLANTIC SALMON  
FILLET IN A MUSTARD HERB SAUCE  
(HONEY, TARRAGON, CILANTRO & THYME)  
SERVED OVER GARLIC SAUTÉED BABY SPINACH

#### JAMBE D'AGNEAU BRAISÉE

NEW ZEALAND LAMB SHANK BRAISED IN A PORT WINE  
DEMI GLAZE AND SERVED OVER COUSCOUS WITH CARROTS,  
MUSHROOMS AND ONIONS

#### CREVETTES À L'AIL (GF)

SAUTÉED SHRIMP IN A BRANDY GARLIC SHALLOT BUTTER  
SAUCE SERVED WITH MASHED POTATOES AND VEGETABLE

#### PÂTES AUX FRUITS DE MER

MUSSELS, SCALLOPS, SHRIMP AND SALMON  
OVER A BED OF PASTA IN RED SAUCE

#### PANEED PORK LOIN

PORK LOIN POUNDED THIN, BREADED THEN SAUTÉED AND  
TOPPED WITH A CORNICHON CREAM SAUCE SERVED WITH  
YUKON GOLD MASHED POTATOES AND GREEN BEANS

#### BRAISED SHORT RIB

(\$5 SUPPLEMENT)

SHORT RIBS BRAISED IN A PORT WINE AND VEAL DEMI-GLACE  
SERVED WITH YUKON GOLD MASHED POTATOES AND  
SAUTÉED GREEN BEANS

#### LOBSTER RAVIOLI

LOBSTER RAVIOLI IN A RICH TOMATO BASIL VODKA SAUCE  
TOPPED WITH SHAVED PARMESAN

#### STEAK AU POIVRE/AU POIVRE VERT\*

(\$8 SUPPLEMENT)

TWO 4 OUNCE MEDALLIONS OF FILET MIGNON WITH  
BLACK PEPPERCORN RUB

OR

VERT WITH A GREEN PEPPERCORN COGNAC CREAM SAUCE  
BOTH SERVED WITH A POTATO-CHEESE GRATIN

### Third Course - please choose one

#### FRUIT CRUMBLE

APPLE, PEAR, APRICOT AND RAISIN CRUMBLE SERVED WARM  
WITH VANILLA ICE CREAM AND CRÈME ANGLAISE

#### LEMON RASPBERRY CAKE

LEMON SPONGE CAKE WITH RASPBERRY MOUSSE  
AND RASPBERRY BUTTERCREAM ICING

#### CRÊPE SUZETTE

TWO CRÊPES WITH CLASSIC ORANGE SAUCE

#### FLOURLESS TRUFFLE CAKE (GF)

MADE WITH SEMI SWEET VALRHONA CHOCOLATE, BUTTER  
AND EGGS TO CREATE THIS RICH SMOOTH CHOCOLATE  
CONFECTION TOPPED WITH CHANTILLY CREAM

(GF) GLUTEN FREE OR (GFO) CAN BE MADE GLUTEN FREE

\*THIS ITEM IS SERVED RAW OR UNDERCOOKED, OR CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MENU PRICE LISTED IS FOR CASH SALES. NON-CASH TRANSACTIONS PLEASE ADD 3.5%