

PAUL

depuis 1889



JAN 22 – FEB 9

DINE OUT DINNER MENU

\$49.99/ PERSON

Includes 1 appetizer, 1 entrée, and 1 dessert of your choice.

APPETIZER

Seafood bruschetta

Prawns, scallops, lemon, fire roasted cherry tomatoes, basil.

Suggested Drink Pairing:

Le Vieux Pin Sauvignon Blanc +\$15.00

Grilled Caesar Salad

Double smoked bacon, Parmesan, creamy Caesar dressing.

Suggested Drink Pairing:

Le Vieux Pin Sauvignon Blanc +\$15.00

Beef Carpaccio

Beef, pickled mustard seeds, greens, aioli, Grana Padano.

Suggested Drink Pairing:

Le Vieux Pin Syrah Cuvée Violette +\$15.00

French Onion Soup

+ \$9.00

French shallots, onions, red wine, served in a sourdough bread bowl.

Suggested Drink Pairing:

Le Vieux Pin Syrah Cuvée Violette +\$15.00

ENTRÉE'S

Seafood Linguine

Shrimp, mussels, clams, garlic, basil, tomato sauce.

Suggested Drink Pairing:

Le Vieux Pin Sauvignon Blanc +\$15.00

Steak Frites

8 oz sirloin, parsley, peppercorn demi glacé, Dijon, fleur de sel.

Upgrade to Filet mignon + \$19

Suggested Drink Pairing:

Le Vieux Pin Syrah Cuvée Violette +\$15.00

Creamy Mushroom Risotto

Medley of wild mushrooms, onions, garlic, Parmigiana, cream, risotto.

Suggested Drink Pairing:

Le Vieux Pin Sauvignon Blanc +\$15.00



DESSERTS

Dubai Chocolate St. Honoré

Choux, mascarpone montée, puff pastry, pistachio butter and filo, dark chocolate.

Suggested Drink Pairing:

Le Vieux Pin Syrah Cuvée Violette +\$15.00

English Toffee St. Honoré

Pure butter puff pastry, eggs, milk, orange zest, cinnamon, vanilla.

Suggested Drink Pairing:

Le Vieux Pin Vaila Pinot Noir Rosé +\$15.00