

MON AMI GABI

A CLASSIC FRENCH BISTRO

Restaurant Week

PRIX-FIXE BRUNCH MENU

Sat. 11:30am-3:00pm & Sun. 10:30am-3:00pm
January 27-28 & February 3

CHEF'S AMUSE

WARM BAGUETTE

preserves and sweet cream butter

HORS D'OEUVRES

choice of

GABI BLOODY MARY

house bloody mary base, vodka, bacon,
saucisson de lyon, jarlsberg cheese,
cucumber, olive, celery, lemon

SPARKLING COCKTAIL

house sparkling brut & your choice of elixir:
elderflower & grapefruit, pineapple &
ginger or provence l'orange

FRUIT & BERRY COUPE

vanilla syrup, mint

ONION SOUP AU GRATIN

baked with gruyère cheese

ENDIVE & PEAR SALAD

blue cheese, candied pecans, baguette croutons

ENTRÉES

choice of

OMELETTE LORRAINE

bacon, jarlsberg cheese, caramelized onions,
hash browns

CLASSIC EGGS BENEDICT

canadian bacon, poached eggs, hollandaise sauce

CRÈME BRÛLÉE FRENCH TOAST

blueberries, chantilly cream

SALMON & HASH BROWN BENEDICT

hobbs smoked salmon, capers, red onions

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$22.00

plus tax, gratuity not included

Snapping Photos?  @monamigabibistro

MON AMI GABI

A CLASSIC FRENCH BISTRO

Restaurant Week

PRIX-FIXE LUNCH MENU

Monday - Friday, 11:30am - 3:00pm

CHEF'S AMUSE

WARM BAGUETTE

sweet cream butter

HORS D'OEUVRES

choice of

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

CRISPY DUCK CONFIT

braised red cabbage, gala apple

ONION SOUP AU GRATIN

baked with gruyère cheese

ENDIVE & PEAR SALAD

blue cheese, candied pecans, baguette croutons

ENTRÉES

choice of

SIGNATURE PRIME STEAK FRITES

served with our hand-cut frites and choice of sauce:

classic maître d'hôtel butter, au poivre,

bordelaise or blue cheese sauce

SALMON

fingerling potatoes, caviar crème fraîche beurre blanc

CLASSIC QUICHE LORRAINE

bacon & cheese, simple salad

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$22.00

plus tax, gratuity not included

Snapping Photos?  @monamigabibistro

MON AMI GABI

A CLASSIC FRENCH BISTRO

Restaurant Week

PRIX-FIXE DINNER MENU

January 26 - February 3 & February 5 - February 8

CHEF'S AMUSE

WARM BAGUETTE

mushroom tartare & sweet cream butter

HORS D'OEUVRES

choice of

ONION SOUP AU GRATIN

baked with gruyère cheese

CRISPY DUCK CONFIT

braised red cabbage, gala apple

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

ENDIVE & PEAR SALAD

blue cheese, candied pecans, baguette croutons

ENTRÉES

choice of

SIGNATURE PRIME STEAK FRITES

served with our hand-cut frites and choice of sauce:
classic maître d'hôtel butter, au poivre, dijon butter,
bordelaise, roquefort or béarnaise

SEA SCALLOPS

butternut squash, vaudavon butter,
currants, dates, micro basil

SALMON

fingerling potatoes, caviar crème fraîche beurre blanc

CASARECCIA PASTA

mushrooms, truffle, preserved lemon,
grana padano, poached egg

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$44.00

plus tax, gratuity not included

Snapping Photos?  @monamigabibistro