

Endless Love

A Special Petite Provence Valentine's Dinner Event

Appetizers

Chèvre & Baguette

Chèvre with fresh herbs, Kalamata olives, and roasted red peppers. Served with grilled baguette slices. 9.95

Champignons & Baguette

Button mushrooms sautéed in butter with a splash of white wine, lemon, and fresh herbs. Served with grilled baguette. 9.95

Entrées

All entrées come with our rich Beef Bordeaux Soupe and a Petite Mediterranean Salade.

Penne Primavera

Our chef's choice of fresh vegetables sautéed with olive oil and garlic, tossed with al dente penne pasta, finished with fresh parsley. 32.95

Citrus Baked Halibut

A 6oz halibut filet roasted with fresh citrus, then finished with a white wine tarragon sauce. The ultimate halibut-lovers dish! 38

Crevettes à la Provençale

Large prawns sautéed with sauce of garlic, shallot, and tomato, finished with a splash of white wine and a touch of saffron. Served over rice pilaf. 36

Chicken Cordon Bleu

A golden panko fried chicken breast stuffed with ham, asparagus, and melty swiss cheese. Finished with our special lemony hollandaise sauce. 35

Provence Filet Mignon

A seasoned 6oz beef filet wrapped with bacon then cooked to your preferred doneness. Served smothered with caramelized onions, bacon, and blue cheese. 42

Don't forget about dessert! Please ask your server about our sweet offerings.



Petite Provence in The Dalles: Tuesday, February 14th



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