



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



L'ANTIBES

772 N. High Street, Columbus 43215
614-291-1666 www.lantibes.com

Executive Chef/Owner Matthew Litzinger

three-course Dinner - \$30.10 per diner
tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

PARSNIP AND WALNUT SOUP

PEEKYTOE CRAB

Celery Root Slaw, Citrus Vinaigrette

SECOND COURSE (CHOOSE ONE)

BAY OF FUNDY SALMON

Fennel Purée, Batonnet of Carrot, Vin Blanc Sauce with White Truffle Oil

BRAISED BEEF SHORT RIBS

Yukon Potato Cakes, Brown Butter Brussel Spouts, Port Demi-Glace

THIRD COURSE (CHOOSE ONE)

PISTACHIO ICE CREAM

with Toasted Pistachios and Spiced Caramel Sauce

CRÈME BRULÉE

with Apple Marmalade

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

*Dine Original gift certificates are not accepted on this priced fixed menu

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING