



s.w.e.e.t.h.o.m.e.c.a

Make yourself comfortable.

Bistro Menu for Under \$100 Dinner Party

Appetizer: **White Wine Steamed Mussels with Crusty Bread**

Main Course: **Faux Mignon with Steamed Potatoes & Green Beans**

Dessert: **Pear Tarte Tatin**

Steamed Mussels

Olive oil
Shallots
Garlic
Celery
Woodbridge Wines Sauvignon Blanc
2 lb (1 kg) mussels
Butter
Pepper
Salt
Fresh parsley
Crusty bread

Pear Tarte Tatin

6 firm pears
Lemon juice
Cinnamon
Butter
Granulated sugar
1 pkg frozen puff pastry
Whipping cream

Faux Mignon

1/4 lb (125 g) blue cheese
Eggs
Barbecue sauce
Dried thyme leaves
Salt and ground pepper
Butter
2 lb (1 kg) ground sirloin