

Robbie Bunting**From:** Claire Bove [claire@pcsupportdesign.com]**Sent:** Monday, December 28, 2009 9:15 PM**To:** bistro17hi@aol.com**Subject:** Restaurant Week - Menus

**Four Course Tasting Menu
For January \$25.95
Includes a glass of La Vielle Ferme
red or white wine**

***Course One***

Choice of
Low Country She Crab Soup
Tomatoe Basil Bisque

***Course Two***

Choice of
Bistro 17 Salad - mixed greens tossed with tomatoes, onion, dried
cranberries, pine nuts in house balsamic vinaigrette.
Poached Pear Salad - field greens, candied pecans and Maytag blue cheese, finished with c

***Course Three***

Choice of
Chicken Paillard - pan fried chicken breast, pencil asparagus, chevre mash
potatoes and lemon.
Almond Encrusted Salmon - served over pommes puree, micro carrots, fre
pomegranates and a pomegranate buerre blanc.
Moules Marinere - mussels sauteed with shallots, garlic, brown butter, whi
wine, a touch of cream. With a side of white truffle pomme frites.
Icelandic Cod Papillote - zucchini, squash, tomatoes, rosemary, white win
garlic steamed in parchment.
Boeuf Bourguignonne - boneless short ribs, carrot, pearl onion, mushroom
bacon all braised in red wine.



BISTRO 17

 **Dog Friendly**

Enjoy Restaurant Week the entire month of January. Prix-Fixe menu, 4 courses including a glass of wine for only \$25.95.

Acoustic Guitar player Friday, Saturday, and Sunday nights.

New drop-down crystal clear awning, and propane heaters.

Lunch - Buy one Entree get the second half off
(Discount taken off item of lesser value).

Open Daily 11am - 9pm
843-785-5517
[Http://www.Bistro17hhi.com](http://www.Bistro17hhi.com)
Shelter Cove Harbour - Hilton Head Island