

Ce Soir

NAPLES

SIZZLE DINING SOUTHWEST FLORIDA · SEPTEMBER 1-30, 2026

Three-Course Dinner · \$55 per person

CHOICE OF ONE DISH FROM EACH COURSE · BEVERAGE, GRATUITY, AND TAX NOT INCLUDED

FIRST COURSE

Beef Carpaccio*

Truffle aioli, watercress, pickled mustard seeds, sunchoke chips

Grilled Bok Choy

Tahini dressing, pistachio dukkah

Caesar Salad

Crispy bread croutons with a side of anchovies in oil

Chips 'n' Dip + \$15

Sour cream and onion crème fraîche, house-made chips, caviar, and chives

SECOND COURSE

Half Chicken

Potato purée, haricots verts, mushrooms, sauce suprême

Salmon

Miso beurre blanc, artichoke barigoule, Swiss chard, fennel salad

6 oz Filet*

Truffle potato purée, charred broccolini, au poivre sauce

OPTIONAL ENHANCEMENTS

Black Truffle + \$25 · Caviar + \$35

THIRD COURSE

Tarte Tatin

Served with a quenelle of vanilla ice cream

Mille-Feuille

SIZZLE DINING COCKTAIL · \$16

Midnight Garden

Gin, pressed & acidified basil juice, elderflower liqueur, mezcal, lemon bitters

RESERVATIONS

OPENTABLE.COM ♦ (239) 516-4210

492 BAYFRONT PL, NAPLES, FL 34102 · CESOIRNAPLES.COM



THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.