



Champagne
1855 Greyhound Park Road, Dubuque, IA 52001
563-585-3015 – www.MystiqueDBQ.com
HOURS: Wed – Thur: 5–9 pm, Fri – Sat: 5–10 pm, Sun-Tue: Closed
ATMOSPHERE: Sophisticated NOISE LEVEL: Quiet
RECOMMENDATIONS: Appetizers: Crab Cakes, Portabella Mushrooms, Pancetta Wrapped Crab Stuffed Shrimp. Entrees: Filet of Beef Oscar, Scallops and Shrimp Braisé, Braised Halibut Bruschetta, New York Strip, Poulet a La Greque, Rack of Lamb Dijonnaise.
LIQUOR SERVICE: Full Bar; Flavored Martinis, Dessert Specialties.
PRICES: Appetizers: \$8.00 to \$14.00, Entrees: \$20.00 to \$42.00
RESERVATIONS: Any Number. Recommended
PAYMENT: Cash (ATM On-site), Major Credit, No Checks
ACCESSIBILITY: Ramp in Casino
KIDS POLICY: No one under 21 admitted
CATERING: Yes, private parties on premises only
TAKE OUT: Yes DELIVERY: No
PARKING: Free Valet Parking or large private lot



CHAMPAGNE
by Rich Belmont

Another Valentine's Day has gone by and you have proclaimed your love for another year, right? Or perhaps you now realize your plans should have included dinner and somehow dining out just didn't happen. Well, there is still time to redeem yourself! What could be more romantic than following up Valentine's Day with dinner at Dubuque's only classic French restaurant?



Champagne is located inside Mystique Casino. Drive up and take advantage of the free valet parking. Then perhaps try your luck at the gaming tables or the slots for a while before dinner. When you walk into the restaurant look to your left and you will see the cellar stocked with more than 60 reasonably priced wines. You and your lady will be greeted and offered a free glass of champagne. Notice the dark and quiet atmosphere and the cozy stone fireplace. As you are seated you are serenaded by Chuck Bregman playing the piano if you are there on Friday or Saturday night.

By now your expectations should be very high. After all, you are about to indulge in French cuisine as sophisticated as your surroundings. And you will soon know you are in the hands of true professionals.

John Torres, the Food and Beverage Director, received his training at the Washburne Culinary Institute. He has had a long career as a chef and has learned from French masters at Maxim's de Paris and La Tour, both in Chicago. John has carefully developed a dedicated, talented and experienced staff.

Scott Mullin is the Executive Chef. He studied at the Iowa Culinary Institute and was a Chef at Christopher's in Des Moines and Executive Sous-Chef at the Des Moines Club. John also brought Will Jester (pictured near right with Scott) into the kitchen. Will is the Chef de Cuisine. He gained experience in many restaurants including stints as Banquet Chef Holiday Inn, Des Moines, Executive Chef Holiday Inn, Chicago and 10 years as Sous-Chef at the Dubuque Country Club. Donavon Nelson, Restaurant Manager, was also recruited by John. He has 25 years experience in the hospitality business starting as a busser and accumulating 12 years in restaurant management. He was formerly Food and Beverage Manager at Eagle Ridge Resort.

No expense is spared to insure you will be pleased. For example, fresh fish is flown in from the coast. The shrimp and scallops are U10 size. This means they are



huge. The shrimp are rated Extra Colossal and they average around 5 per pound. Divers harvest the scallops by hand. They are the biggest ones available and number less than 10 per pound. The beef is all Prime Grade and aged at least 45 days. Only pasteurized eggs are used to insure quality and safety.



a splash of cream. The Béarnaise sauce is a reduction of wine, vinegar, tarragon, peppercorns and shallots finished with pasteurized egg yolks and butter.

Le Fruits de Mer are all so fresh and skillfully prepared you will think you are eating next to the ocean and not



covered with a creamy Béarnaise sauce. The Poulet a La Greque is a double chicken breast cooked Greek style. It is prepared with olive oil, lemon, fresh herbs, kalamata olives and feta cheese and is served on a bed of spinach.



The menu is a collection of French delights that would even impress Julia Child. For starters there is Portabella Mushrooms Anglaise. These delicacies are stuffed with a Risotto Chasseur. This is a tasty rice lightly sautéed in three reductions of chicken stock, browned butter and cream. Then the mushrooms are finished with a sauce Perigieux. This sauce starts as a Bordelaise and is bolstered with white wine, parmesan, shallots, cream and a hint of truffle oil. The Crab Cakes (pictured) are prepared from jumbo lump crabmeat New Orleans style with a roasted red pepper coulis. My favorite appetizer is the Pancetta Wrapped Crab Stuffed Shrimp. These jumbo shrimps are stuffed with lump crabmeat and wrapped in thick slices of pancetta bacon.



It would be a mistake to skip the soups. The French Onion is so good! Slow cooked caramelized onions are added to a rich beef broth. Then the soup is baked with croutons and Gruyère cheese. The most popular soup is the Lobster Bisque. The Chefs prepare this according to the traditional recipe. Vegetables, lobster and lobster shells are puréed with cream, tomato paste and sherry.

The steaks are all wonderful. They are hand cut and well marbled. The Filet Mignon is very popular and my favorite is the New York Strip. You should try these with one of the steak accompaniments: the Forestière sauce is made with shallots, garlic, mushrooms in a Cabernet wine reduction demi-glace with

the Mississippi! The most popular dish is the Scallops and Shrimp Braisé. Jumbo shrimp and scallops are braised with asparagus, Roma tomatoes and fresh herb risotto. This dish won the Best Entrée Award at the 6th annual 100 Men Who Cook event last October.

Only true Dover Sole is used in the Dover Sole Farci recipe. This fish comes from the English Channel or North Sea and is considered superior in taste and texture when compared to Pacific Ocean Sole. It is stuffed with crab meat and is cooked meunière style meaning it is pan fried in browned butter, chopped parsley and lemon. The Braised Halibut Bruschetta is a very fresh Atlantic halibut finished with tomatoes, garlic, capers and basil on a crisp crouton. The Diver Scallops Beurre Blanc are large scallops pan seared in a sauce made from a reduction of shallots, balsamic vinegar, Chablis wine and blended with cold butter.

House specialties include Filet of Beef Oscar. These are Prime tenderloin medallions topped with jumbo lump crab accompanied by asparagus and



And then there is my favorite entrée the Rack of Lamb Dijonnaise. A half rack is roasted with Dijon mustard and parmesan bread crumbs, herbs and garlic. It is served with grilled asparagus and a trio of three Yukon Gold stuffed potatoes. Each one is stuffed with a different filling: spinach, roasted garlic, and Asiago cheese.

A delicious dinner does not end until you have had dessert! Choose from a vast assortment including Chocolate Mousse, Fresh Berry Napoleon, Profiteroles, Crème Brûlée and Raspberry and White Chocolate Cheesecake. There are also fantastic after dinner dessert drinks including the Café Grande, Brandy Alexander and the Chocolate Covered Cherry.



On Fridays and Saturdays, ask Chuck Bregman to play your lady's favorite song. Then ask your server for Bananas Foster flamed at your table!

