

LUNCH & DINNER BANQUET MENUS

Lunch Banquet Menus



LUNCH MENU 1 THREE COURSES

17.58/1.93/3.54/\$23.05 Half portion of dessert all inclusive tax and gratuity. No beverage included.

To add a beverage it would be 2.95/tax0.32/tip0.59/\$3.86 total

To Start Choice of :

La soupe à l'oignon
Purée French onion soup
or

Soupe du Jour
Soup of the Day
or

Salade Verte
House Salad
Light Traditional Dijon Vinaigrette

Main Course

Choose one of the following Entrees:

Filet de Saumon poché, Sauce légère aux Câpres et Tomates
Poached Filet of Salmon, sautéed Spinach, light sauce with capers and tomatoes

Suprême de Volaille, Sauce Moutarde
Boneless Breast of Chicken, Pommery Mustarde Sauce

Crêpe au Crabe et aux Épinards, sauce Mornay
Thin French pancake stuffed with lump crabmeat and Spinach, Béchamel with cheese

Quiche du Jour
Today's Quiche, Small Green Salad

For Dessert Choice of:

Marquise au Chocolat
Rich Truffle Cake with Vanilla Bean Sauce

Le Gâteau au Citron, Coulis de Framboises
Delicate combination of light Lemon Mousse and Almond Cake with Raspberry coulis

LUNCH MENU 2 THREE COURSES

21.32/2.35 tax/4.26 tip/total \$27.93 Full dessert including beverage

All inclusive tax and gratuity

To Start

Choice of :

La soupe à l'oignon

Purée French onion soup

or

Soupe du Jour

Soup of the Day

or

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choose one of the following Entrees:

Filet de Saumon poché, Sauce légère aux Câpres et Tomates

Poached Filet of Salmon, sautéed Spinach, light sauce with capers and tomatoes

Suprême de Volaille, Sauce Moutarde

Boneless Breast of Chicken, Pommery Mustarde Sauce

Crêpe au Crabe et aux Épinards, sauce Mornay

Thin French pancake stuffed with lump crabmeat and Spinach, Béchamel with cheese

Quiche du Jour

Today's Quiche, Small Green Salad



For Dessert

Choice of:

Marquise au Chocolat

Rich Truffle Cake with Vanilla Bean Sauce

Le Gâteau au Citron, Coulis de Framboises

Delicate combination of light Lemon Mousse and Almond Cake with Raspberry coulis

LUNCH MENU 3 THREE COURSES

24.00 plus tax(2.64) and gratuity(4.80). To add a beverage it would be 2.95/tax.32/.59tip/3.86 total

**To Start
Choice of :**

La soupe à l'oignon
Purée French onion soup
or

Soupe du Jour
Soup of the Day
or

Salade Verte
House Salad
Light Traditional Dijon Vinaigrette



**Main Course
Choice of**

Le Boeuf
*Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demi-glace

Le Poulet Rôti
Chicken with Truffle vinaigrette

Le Saumon
*Poached fresh Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce
or
Grilled Salmon, crispy Potatoes, Tender Greens, finish with our Heart healthy Sauce
(Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)



**For Dessert
Choice of**

Crème brûlée à la Vanille
Made with Madagascan Vanilla Beans

Marquise au Chocolat
Rich Chocolate Truffle Cake

Le Trio de Sorbet
Passion Fruit, Raspberry, Lemon

LUNCH MENU 4 THREE COURSES

\$22.00 plus tax and gratuity. To add a beverage it would be 2.95 plus tax and tip

**To Start
Choice of :**

La soupe à l'oignon
Puréed French onion soup

or

Soupe du Jour
Soup of the Day

or

Salade Verte
House Salad
Light Traditional Dijon Vinaigrette



Main Course

Choose one of the following Entrees:

Les Coquilles Saint-Jacques
Pan seared Sea Scallops over tiny French green Lentils,
Choice of Sauce
Champagne Sauce with touch of Saffron, Or Truffle Vinaigrette

Suprême de Volaille, Sauce Moutarde
Boneless Breast of Chicken, Pommery Mustard Sauce

Crêpe au Crabe et aux Épinards, sauce Mornay
Thin French pancake stuffed with lump crabmeat and Spinach,



**For Dessert
Choice of:**

Marquise au Chocolat
Rich Truffle Cake with Vanilla Bean Sauce

Le Gâteau au Citron, Coulis de Framboises
**Delicate combination of light Lemon Mousse and Almond Cake with
Raspberry coulis**

LUNCH MENU 5 FOUR COURSES

Le Yaca Menu \$26.00 plus tax and gratuity
Choice of beverage: Soda, Ice Tea and Coffee

To Start, Amuse Bouche:

Escargot



Choice of:

La soupe à l'oignon

Purée French onion soup

or

Soupe du Jour

Soup of the Day

or

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choose one of the following Entrees:

Poulet Le Yaca

Roasted Chicken with Pommery Mustard sauce and potato of the day

Quiche du Jour

Today's Quiche, Small Green Salad

Le Steak au Poivre

**Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demiglace
and potato of the day**



For Dessert, Choice of:

Marquis au Chocolat

Warm Molten Chocolate Cake, served with a scoop of Vanilla Ice Cream

Crème Brûlée à la Vanille

Made with Madagascan Vanilla Beans

Le Pain Perdu aux Poires

Warm Brioche Pudding with Pear, Raisin, dark Rum Sauce



LUNCH MENU 6 THREE COURSES

\$29.00 plus tax and gratuity

Choice of house white or red wine, Tea, or Coffee



To Start
Choice of:

La soupe à l'oignon
Puréed French onion soup
or

Soupe du Jour
Soup of the Day
or

Salade Verte
House Salad
Light Traditional Dijon Vinaigrette



Choice of

Le Boeuf
*Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demi-glace

L'Agneau
*Two Grilled Lamb Chop, Du Puy Lentils, Heirloom Tomatoes

Le Saumon
*Poached fresh Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce
or
Grilled Salmon, crispy Potatoes, Tender Greens, finish with our Heart healthy Sauce
(Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)



For Dessert, Choice of

Crème brûlée à la Vanille
Made with Madagascan Vanilla Beans

Le Moelleux au Chocolat
Light Chocolate Molten Cake, Vanilla Bean Sauce

Le Trio de Sorbet
Passion Fruit, Raspberry, Lemon

La Tarte fine aux Pommes
Thin Puff Pastry Crust topped with thinly sliced apple and sugar, baked till caramelized, served with
scoop of Vanilla Ice Cream

Dinner Banquet Menus

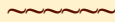


DINNER MENU 1 FIVE COURSES

\$47.50 plus tax and gratuity

Amuse-bouche (2)

Hors-d'oeuvre



Choice of

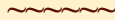
La soupe à l'oignon

Puréed French onion soup

or

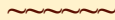
Soupe du Jour

Soup of the Day



Salade Verte

House Salad



Choice of

Filet de Saumon poché, Sauce légère aux Câpres et Citron

Poached Filet of Salmon, sautéed Spinach, light Lemon Sauce with capers

Classic Steak au Poivre

Pepper crusted Beef Tenderloin, deglazed with Cognac and Demi-Glace

Magret de Canard et Pêche Blanche, Sauce au Poivre Vert et Zest d'Orange

Seared Boneless Breast of Duck and White Peach, Green Peppercorn and Orange Zest Sauce



Choice of

Crème brûlée à la Vanille

Marquise au Chocolat

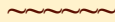
Rich Chocolaté Truffle Cake

Sorbet

DINNER MENU 2A
FOUR COURSES
\$52.50 plus tax & gratuity

Amuse-bouche (2)

Hors-d'oeuvre



Choice of :

La soupe à l'oignon

Purée French onion soup

or

Soupe du Jour

Soup of the Day

or

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Choice of

Classic Steak au Poivre

Pepper crusted Beef Tenderloin, deglazed with Cognac and Demi-Glace

L'Agneau du Colorado, Jus parfumé aux Herbes de Provence

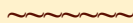
Classic Rack of Lamb and Lamb Loin (Domestic-Colorado) roasted, served with its own Juice)

Le Duo de la Mer

Pan seared fresh Sea Bass and Pan Seared Sea Scallops, Champagne Saffron Sauce

Le Poulet Rôti

Chicken with Truffle Vinaigrette



Choice of

Marquise au Chocolat

Rich Chocolate Truffle Cake

Le Gâteau au Citron, Coulis de Framboises

Delicate combination of light Lemon Mousse and Almond Cake with Raspberry coulis

Crème brûlée à la Vanille

DINNER MENU 2B
FIVE COURSES
\$57.50 plus tax & gratuity

Amuse-bouche (2)

Hors-d'oeuvre

~~~~~

**Choice of :**

*La soupe à l'oignon*

**Purée French onion soup**

**or**

*Soupe du Jour*

**Soup of the Day**

~~~~~

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette

~~~~~

**Choice of**

*Classic Steak au Poivre*

**Pepper crusted Beef Tenderloin, deglazed with Cognac and Demi-Glace**

*L'Agneau du Colorado, Jus parfumé aux Herbes de Provence*

**Classic Rack of Lamb and Lamb Loin (Domestic-Colorado) roasted, served with its own Juice)**

*Le Duo de la Mer*

**Pan seared fresh Sea Bass and Pan Seared Sea Scallops, Champagne Saffron Sauce**

*Le Poulet Rôti*

**Chicken with Truffle Vinaigrette**

~~~~~

Choice of

Marquise au Chocolat

Rich Chocolate Truffle Cake

Le Gâteau au Citron, Coulis de Framboises

Delicate combination of light Lemon Mousse and Almond Cake with Raspberry coulis

Crème brûlée à la Vanille

DINNER MENU 3 FIVE COURSES

\$62.50 plus tax and gratuity

Amuse-bouche - Hors-d'œuvre(2)

Salade Verte
House Salad

Choice of

La soupe à l'oignon
Puréeed French onion soup

Escargots "Le Yaca"(4)
Baked Snails with Tomato Garlic butter concassée

La Crêpe fourrée au Crabe, sauce Mornay
Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss Cheese

Choice of

Homard du Maine
Maine Lobster with its own cooking juices, (shelled for your convenience) poached in Olive Oil, Shallot "Beurre Blanc" Sauce

Le Filet de Bœuf
Beef Tenderloin, with Roquefort Port Wine Sauce

L'Agneau du Colorado, Jus parfumé aux Herbes de Provence
Classic Rack of Lamb and Loin Chop (Domestic-Colorado) roasted, served with its own Juice

Choice of

Crème brûlée à la Vanille
Marquise au Chocolat
Rich Chocolate Truffle Cake with Vanilla Bean Sauce

La Tarte fine aux Pommes
Thin Puff Pastry Crust topped with thinly sliced apple and sugar, baked until caramelized, served with scoop of Vanilla Ice Cream

DINNER MENU 4 SIX COURSES

\$77.50 plus tax and gratuity

Amuse-bouche - Hors-d'œuvre(2)

~~~~~  
Choice of

*La Soupe à l'Oignon*  
**Purée French onion soup**

or

*Soupe du Jour*  
**Soup of the Day**

~~~~~  
Choice of

Escargots "Le Yaca"(4)
Baked Snails with Tomato Garlic butter concassée

La Crêpe fourrée au Crabe, sauce Mornay
Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese

Le Foie Gras
Pan seared Fresh Duck Liver with caramelized White Peach, Port Wine sauce

~~~~~  
Choice of

*Homard du Maine*  
**Maine Lobster with its own cooking juices, (shelled for your convenience) poached in Olive Oil, Shallot "Beurre Blanc" Sauce**

*Le Filet de Bœuf*  
**Beef Tenderloin, with Roquefort Port Wine Sauce**

*L'Agneau du Colorado, Jus parfumé aux Herbes de Provence*  
**Classic Rack of Lamb and Loin (Domestic-Colorado) roasted, served with its own Juice**

~~~~~  
Salade Verte
House Salad

~~~~~  
Choice of

*Marquise au Chocolat*  
**Rich Chocolate Truffle Cake with Vanilla Bean Sauce**

*La Tarte fine aux Pommes*  
**Thin Puff Pastry Crust topped with thinly sliced apple and sugar, baked until caramelized, served with scoop of Vanilla Ice Cream**

*Soufflé au Grand Marnier*