

Le Yaca French Restaurant Lunch Banquet Menus Summer 2017

 heart-healthy (low sodium, low salt)

 vegetarian

 gluten free

Lunch Menu 1

Three Courses

17.58/tax 1.93/tip 3.54/total 23.05

Half portion of dessert all inclusive tax and gratuity.

No beverage included. To add a beverage it would be 2.95/tax 0.32/tip 0.59/total \$3.86

To Start

Choice of :

La soupe à l'oignon

Puréed French onion soup

Soupe du Jour

Soup of the Day

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choice of:

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 Mustard 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/tax 2.35/tip 4.26/total \$27.93

All inclusive tax and gratuity

Full dessert including beverage.

To Start

Choice of :

La soupe à l'oignon

Puréed French onion soup

Soupe du Jour

Soup of the Day

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choice of:

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 Mustard 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/tax 2.64/tip 4.80/total 31.44

To add a beverage it would be 2.95/tax.32/tip 0.59/total 3.86

To Start
Choice of :

La soupe à l'oignon
Purée French onion soup

Soupe du Jour
Soup of the Day

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/ tax 2.42/ tip 4.4/ total 28.82

To add a beverage it would be 2.95/ tax 0.33/ tip 0.59/ total 3.87

To Start

Choice of:

La soupe à l'oignon

Puréeed French onion soup

Soupe du Jour

Soup of the Day

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choice of:

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

26.00/ tax 2.86/tip 5.3/ total 34.06

Choice of beverage: Soda, Ice Tea and Coffee

To Start, Amuse Bouche:

Escargot

Baked Snails, Garlic Butter, Tomato Concassé



Choice of:

Soupe à l'oignon

Puréeed French onion soup

Soupe du Jour

Soup of the Day

Salade Verte

House Salad

Light Traditional Dijon Vinaigrette



Main Course

Choice of:

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 demi-glace and potato of the day

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Dessert

Choice of:

## **Fondant 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/tax 3.19/tip 5.80/total 37.99

Choice of House White or Red wine, Iced Tea,, or Coffee

To Start

Choice of:

## **Soupe à l'oignon**

Puréed French onion soup

## **Soupe du Jour**

Soup of the Day

## **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)



Dessert

Choice of

## **Crème brûlée à la Vanille**

Made with Madagascan Vanilla Beans

## **Fondant 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



Le Yaca French Restaurant  
Dinner Banquet Menus  
Summer 2017



# Dinner Menu 1

Five Courses

47.50/ tax 5.23/ tip 9.5/ total 62.23

## Amuse-bouche (2)

Hors-d'oeuvre



Choice of

### Soupe à l'oignon

Purée French onion soup

### Soupe du Jour

Soup of the Day



### Salade Verte

House Salad

Light Dijon Vinaigrette



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

Made with Madagascan Vanilla Beans

### Marquise au Chocolat

Rich Chocolaté Truffle Cake

### Trio de Sorbets

Raspberry, Lemon, Passion fruit



# Dinner Menu 2A

Four Courses  
\$52.50 plus tax & gratuity

## Amuse-bouche (2)

Hors-d'oeuvre



Choice of :

### Soupe à l'oignon

Purée French onion soup

### 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

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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

Made with Madagascan Vanilla Beans

Dinner Menu 2B

Five Courses
\$57.50 plus tax & gratuity

Amuse-bouche (2)

Hors-d'oeuvre



Choice of :

Soupe à l'oignon

Purée French onion soup

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

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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

Made with Madagascan Vanilla Beans



# Dinner Menu 3

Five Courses

\$62.50 plus tax and gratuity

## **Amuse-bouche**

Hors-d'œuvre(2)



## **Salade Verte**

House Salad

Light Dijon Vinaigrette



Choice of

## **Soupe à l'oignon**

Purée 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**

Made with Madagascan Vanilla Beans

## **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

## **Soupe à l'Oignon**

Purée of French onion soup

## **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 ~ light Dijon Vinaigrette



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**

(Must be ordered at beginning of meal)



