

# LUNCH & DINNER BANQUET MENUS

## *Lunch Banquet Menus*



# LUNCH MENU 1 THREE COURSES

17.58/2.19/3.54/\$23.31 Half portion of dessert all inclusive tax and gratuity. No beverage included.

**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**

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**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**

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**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

21.32/2.67 tax/4.26 tip/total \$28.25 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(3.00) and gratuity(4.80) No beverage

**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 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**



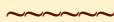
**Main Course**

**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**

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**Choice of**

*La soupe à l'oignon*

**Puréed French onion soup**

**or**

*Soupe du Jour*

**Soup of the Day**

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*Salade Verte*

**House Salad**

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**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**

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**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**

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**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**

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**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*

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**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*  
**Puréed 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)**

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**Choice of**

*La Soupe à l'Oignon*

**Puréed French onion soup**

**or**

*Soupe du Jour*

**Soup of the Day**

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**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**

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**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**

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*Salade Verte*

**House Salad**

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**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*