



Le Yaca Prix Fixe Menu

FIRST COURSE: CHOICE OF

Salade Verte  Served with Dijon Vinaigrette

Soupe a l' Oignon *Le Yaca Signature, Mountain-Style Onion Soup*

Soupe du Jour *changed daily*

MAIN COURSE: CHOICE OF

\$37

Saumon Grille d'Ecosse 

Grilled Scottish Salmon*, Sautéed Spinach, Crispy Potatoes, Shallots, Lemon, Capers Beurre Blanc

Escalope de Veau 

Prime Veal Scallopini*, choice of sauce:

- Normande Calvados Mushroom Cream Sauce
- Grenobloise Brown Butter, Lemon, Capers, and Parsley Sauce

Boeuf et Crevettes

- 5 oz. Beef tenderloin* Cognac Peppercorn Demi glace,
- Seared Shrimp*, Risotto, Champagne Saffron Sauce

Coquilles Saint Jacques au Gratin

Diver Sea Scallops, Orzo Risotto, Vegetable Medley, Parmesan Velouté

Poisson Frais du Jour

Catch of the Day (Market)*

Your waiter will be happy to describe how the Chef will prepare today's fish.

Porc 

Grilled Berkshire Pork Tenderloin*, Apple Chutney, Crispy Potatoes, Asian Pears, Port Wine Sauce

\$47

Filet de Boeuf 

Twin Filets (4 oz. each) of Beef Tenderloin*

- Cognac Peppercorn Demi Glace
- Roquefort Port Wine

Terre et Mer

- 5 oz. Beef Tenderloin*, Cognac Peppercorn Demi glace
- 4 oz Jumbo Lump Crab Cake, Beurre Blanc

Boeuf et Homard 

- 5 oz. Beef Tenderloin*, Cognac Peppercorn Demi glace
- Maine Lobster Tail*, Shallot Beurre Blanc

Homard et Crabe

- 5 oz. Maine Lobster Tail*
- 4 oz. Jumbo Lump Crab Cake ,Beurre Blanc Sauce

Agneau 

Grilled Lamb rack* and merguez sausage, Du Puy lentils, Sautéed Spinach, Heirloom Tomatoes, au Jus


DESSERTS : CHOICE OF

Tarte Fine aux
Pommes

Baked Thin Puff Pastry,
Thinly Sliced Apples, Vanilla
Ice Cream

Charlotte au
Citron 

Light Citron Mousse, Thin
Almond Crust, Raspberry
Coulis

Marquise au
Chocolat 

House Specialty: Rich
Flourless Chocolate Truffle
Cake, Crème Anglaise

Fondant au
Chocolat

Warm Chocolate Cake,
Vanilla Ice Cream,
Candied Hazelnuts

Tiramisu

Chef's Version of Tiramisu,
Espresso Ice Cream

Creme Brulee a la
Vanille 

Made with Madagascan
Vanilla Beans

Trio de Sorbets 

Passion Fruit, Raspberry,
Lemon

Souffle Grand
Marnier  +\$8.00

Must be ordered at the
beginning of meal

 heart-healthy ; low sodium & cholesterol

 vegan

 gluten-free

*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)