



Prix Fixe Menu

FIRST COURSE: CHOICE OF

Salade Verte

Served with Dijon Vinaigrette

Soupe a l' Oignon

Le Yaca Signature, Puree
Mountain-Style Onion Soup

Soupe du Jour

Soup of the Day, Changed Daily

MAIN COURSE: CHOICE OF

\$37

Saumon Grille d'Ecosse

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

Porc

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

Boeuf et Crevettes

- 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

Crabe

Pan Seared Jumbo Lump Crab Cake (almost no binder)
Served with Beurre Blanc sauce

Supreme de Poulet Normande

Pan Seared Chicken Scallopini served with
Mushroom Calvados Cream sauce

\$47

Filet de Boeuf

Twin Filets of Beef Tenderloin*

- Cognac Peppercorn Demi Glace
- Roquefort Cream Sauce

Terre et Mer

- Beef Tenderloin*, Cognac Peppercorn Demi glace
- Jumbo Lump Crab Cake, Beurre Blanc

Boeuf et Homard

- Beef Tenderloin*, Cognac Peppercorn Demi glace
- Maine Lobster Tail*, Beurre Blanc

Homard et Crabe

- Maine Lobster Tail*
- Jumbo Lump Crab Cake, Beurre Blanc

Escalope de Veau Normande

Prime Veal Scallopini*, served with
Calvados Mushroom Cream Sauce

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

Cheesecake

French Style Cheesecake,
Berries and Coulis

Creme Brulee

Made with Madagascar
Vanilla Beans

Trio de Sorbets

Passion Fruit,
Raspberry, Lemon

Tiramisu

Chef's version of Tiramisu,
Espresso Ice Cream

Souffle Grand Marnier

+\$8.00

Must be ordered
at the beginning of meal