Le Yaca

Lunch a La Carte

Our Lunch on Plates are served with a complimentary Soup or Salad

Saumon Cru *14*
Thinly Sliced Raw Salmon*, Shallots and Chives,
Lemon Juice, Olive Oil, Capers

Escargots *15*
Baked Snails (5) with Tomato Concassée and
Garlic & Parsley Butter

Thon *16*
Hand Cut Sashimi Grade Ahi Tuna Loin*, Seasoned in the
Classic French "Tartare" Way, Crispy Potatoes, Ginger Vinaigrette

Foie Gras *27*
Pan seared Fresh Duck Liver*, served with
Crispy Potatoes, Port Wine Sauce

Foie de veau *17*
Sautéed Calf's Liver, Onion Marmalade, Port Wine Sauce

Salade de Poulet aigre-douce *15*
Salad of Tender Greens, Dried Cherries, Nuts,
Fourme d 'Ambert pieces, Apple Julienne,
Topped with Sliced Grilled Chicken & Sherry Vinaigrette

Porc *17*
Grilled Berkshire Pork Tenderloin, Crispy Potatoes
Apple and Apricot Chutney, Dried Cherries ,Port Wine Sauce

Coquilles Saint-Jacques *18*
Pan seared Diver Sea Scallops over Du Puy Lentils,
Champagne Sauce with a Touch of Saffron

Filet de Saumon Poche *16*
Poached Filet of Salmon* with Fresh Herbs
Lemon and Capers Butter Sauce

Gourmandise de Boeuf *17*
Seared Beef tenderloin*, Tender Mixed Greens,
Heirloom Tomatoes, Roasted Nuts,
Fourme d'Ambert, Sherry Vinaigrette

Ravioles de Royan Provencale *15*
Ravioles de Royan,Tomato Concasse, Ratatouille,
Basil, Parmesan Beurre Blanc

Salade de Coquilles St-Jacques aux Truffes *18*
Pan Seared Diver Sea Scallops on Tender Greens
and Crispy Potatoes, Truffle Vinaigrette

Crabe 19
Pan Seared Jumbo Lump Crab Cake (almost no binder)
Shallot "Beurre Blanc"

Homard *21*
Maine Lobster Tail Poached in Olive Oil then grilled, served with
Fresh Sautéed Spinach, Crispy Potatoes, Choice of:

- *Shallot & "Beurre Blanc"*
- *Truffle Vinaigrette*

Filet au Poivre *20*
Grilled Petite Beef Tenderloin*,
Deglazed with Cognac & Peppercorn Demi-Glace

Filet Sauce Roquefort *20*
Grilled Petite Beef Tenderloin*,
Roquefort & Demi Glace Cream Sauce

Poisson du Jour et Crabe *26*
Pan Seared Fresh Filet of Fish of the Day Topped with Lump Crab
Meat, Sautéed Spinach, Shallot, Saffron Champagne Sauce

Saumon Grille *17*
Grilled Salmon served with Heart Healthy Sauce
(Heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)

Suprême de Volaille *17*
Sautéed Boneless Breast of Chicken, Pommery Mustard Sauce

Duo Gourmand *35*
Twin Filets of Beef Tenderloin*,
one Peppercorn Crusted, Cognac & Demi-glace sauce,
the other with Blue Cheese & Port Wine Cream sauce

Crêpe au Crabe 17
Thin French "Crêpe" stuffed with Lump Crab Meat,
Spinach,Swiss Cheese, Béchamel

Assiette Végétarienne *17*
Seasonal Roasted Vegetarian Plate with Pesto & Tomato
Concasse,Please ask your Waiter for the choices of the Day.

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).