

A La Carte Bar Menu

Soupe du Jour / Soupe à l'Oignon	\$8
Seasonal Soup of the day / Signature Mountain-Style French Onion Soup	
Salade Verte	\$8
House salad, grapes & Traditional Dijon vinaigrette	
L'Assiette de Fromages	\$16
Chef's selection of 4 Artisanal Cheeses & condiments	
Salade Végétarienne	\$16
Endive, Avocado, Asparagus tips, Heart Palm, Heirloom Tomato, Du Puy Lentils & Sherry vinaigrette	
Les Escargots	\$15
5 baked Snails, tomato concassée, garlic & parsley butter	
Le Saumon Cru	\$15
Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives	
Le Thon	\$15
Hand cut Ahi Tuna Tartare*, seared Tuna & ginger vinaigrette	
Coquilles Saint-Jacques aux Truffles	\$25
Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette	
Les Crevettes & Asperges	\$20
Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce	
La Crêpe au Crabe	\$20
French "Crêpe" filled with Lump Crab meat, spinach, Béchamel & Swiss cheese	
Le Saumon	\$20
Grilled Scottish Salmon, crispy potatoes & spinach Shallot Beurre Blanc or Heart healthy sauce with Heirloom tomatoes	
Le Crabe	\$20
Baked local Jumbo Lump Crab cake & Beurre Blanc sauce	
Coquilles Saint-Jacques et Crevettes au Gratin	\$20
Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables	
Le Homard	\$27
Grilled Maine Lobster tail, crispy potatoes & Shallot Beurre Blanc sauce OR Truffle vinaigrette	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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Suprême de Volaille Paillard	\$17
Sautéed Chicken breast with vegetables medley & Lemon capers parsley butter sauce	
Le Filet Mignon de Boeuf	\$30
6oz Beef Tenderloin*, crispy potatoes, sautéed spinach, vegetables medley & your choice of sauce: Roquefort cream sauce / Peppercorn Demi-Glace / Mushroom, tarragon, shallot sauce	
Steak Frites	\$30
12oz Ribeye*, French fries & Béarnaise sauce	
Les Escalopes de Boeuf	\$20
7oz Beef Scallopini with vegetables medley, spinach & your choice of sauce: Lemon capers herbs brown butter or Mushroom, tarragon, shallot sauce	
Le Duo d'Agneau	\$22
Merguez & Lamb rack* au jus, Du Puy Lentils, pesto & fine ratatouille	
Ravioles de Royan à la Provençal	\$20
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

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## Happy Hour, from 5pm to 7pm, Tuesday to Friday

\$6 Special wine by the glass - Sparkling, Chardonnay, Sauvignon Blanc, **Rose**,  
**Pinot Noir, Cabernet or Grenache**

\$4 Beer - Kronenbourg, Brooklyn Lager, Bud Light, Stone

\$7 Classic Cocktail - Vodka/Gin Martini, French 75, Cosmopolitan, Negroni

## Wednesday, Burger & Wine Special - \$20++

Your choice of - House Salad, Signature Mountain-Style French Onion Soup or Soup of the day

Le Yaca Burger - Hereford burger served on a brioche bun, tomato, onion & Béarnaise sauce

Side of French fries

1 Glass of house Chardonnay or Cabernet

## Thursday, Lamb Trio & Wine Special - \$37++

Your choice of - House Salad, Signature Mountain-Style French Onion Soup or Soup of the day

Le Trio d'Agneau - Leg of Lamb confit, Merguez & Lamb chop\* au jus,

Du Puy Lentils & Ratatouille

Raspberry Soufflé

1 Glass of wine chosen by the Sommelier

20% gratuity will be added for party of 8 or more

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