

Lunch Prix Fixe Menu

Two courses (1st and main) - \$25

Three courses - \$30

Salade Verte

House Salad, Dijon Vinaigrette, Grapes

TO START: CHOICE OF

Soupe a L'Oignon

Our Signature Mountain-Style
French Onion Soup

Soupe du Jour

Soup of the Day

Saumon Grille d'Ecosse

Grilled Scottish Salmon*,

Crispy Potatoes, Spinach, Choice of:

- ❖ Shallots, Lemon, & Capers Beurre Blanc Sauce
- ❖ Sauce Vierge (Heart Healthy)

Petit Filet Mignon

Grilled Beef Tenderloin*, Crispy Potatoes,

Choice of sauce:

-Cognac Peppercorn

-Shallots Portwine

-Roquefort

Coquilles Saint-Jacques et Crevettes au Gratin

Pan Seared Diver Sea Scallops,

Wild Red Shrimps, Orzo Risotto, Vegetable Medley,

Baked with Parmesan Velouté "En Cocotte"

Crepe au Crabe

Thin French "Crepe" Stuffed With Lump Crab
Meat, Spinach & Swiss Cheese with Bechamel

Poisson Frais du Jour

Your Waiter Will Be Happy To Describe How The Chef
Will Prepare Today's Fish*.

Porc

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

Supreme de poulet

Pan Seared Chicken Scaloppini, Vegetables,

Crispy Potatoes, *Choice of:*

Lemon Brown Butter, Capers, Parsley

Sauce

Mushroom, Cream Sauce

Le Crabe

Pan Seared Jumbo Lump Crab Cake
(almost no binder), Beurre Blanc

Crevettes au Asperges

Wild pink Shrimps, Orzo Risotto, Asparagus, Champagne Saffron

DESSERT COURSE:

CHOICE OF

Le Yaca Version du Tiramisu

Chef's Version of Tiramisu

Cheesecake

French Style Cheesecake, Berries and
coulis

Marquise au Chocolat

House Specialty: Rich Flourless
Chocolate truffle Cake, "Creme
Anglaise" sauce

Creme Brulee Vanille

Made With Madagascan Vanilla
Bean

Charlotte Citron Sauce Framboise

Delicate Combination of Light Lemon Mousse,
Thin Almond Crust, Fresh Raspberry Sauce

Fondant au Chocolat

Warm Chocolate Cake, Vanilla
Ice Cream, Candied Hazelnuts

Trio de Sorbet

Passion Fruit, Raspberry, and
Lemon

