

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

MAIN COURSE: CHOICE OF

\$42

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 Shrimps*, Orzo Risotto, Champagne Saffron Sauce

Crabe

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

Supreme de Poulet

Pan Seared Chicken Scallopini
Choice of sauce:
-Mushroom Cream Sauce
-Lemon Brown Butter

Crevettes au Asperges

Wild Pink Shrimps, Orzo Risotto, Asparagus,
Champagne Saffron Sauce

\$52

Filets de Boeuf

Twin Filets of Beef Tenderloin*

- Cognac Peppercorn Demi Glace
- Roquefort Cream Sauce

Terre et Mer

- 6oz Beef Tenderloin*, Cognac Peppercorn Demi glace
- 5oz Jumbo Lump Crab Cake, Beurre Blanc

Boeuf et Homard **+\$5**

- 6oz Beef Tenderloin*, Cognac Peppercorn Demi glace
- 6oz Maine Lobster Tail*, Beurre Blanc

Homard et Crabe **+\$8**

- 6oz Maine Lobster Tail*
- 5oz Jumbo Lump Crab Cake, Beurre Blanc

Escalope de Veau

Prime Veal Scallopini*
Choice of Sauce:
-Mushroom Cream Sauce
-Lemon Brown Butter

Coquilles Saint Jacques au Gratin

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

DESSERTS : CHOICE OF

Tarte Fine aux

Pommes

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

Charlotte au Citron

Light Lemon 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 beginning of meal

