

# 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

**\$45**

### 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:

### 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 Gratin

Wild Pink Shrimps, Orzo Risotto, Vegetable  
Medley, Baked With Parmesan Veloute

### Fish of the Day

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

**\$55**

### 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 **+\$5**

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

### Boeuf et Crevettes

- Beef Tenderloin\* Cognac Peppercorn Demi glace,
- Seared Shrimps\*, Orzo Risotto, Champagne Saffron Sauce

### 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,  
Moscato Sorbet

### Fondant au Chocolat

Warm Chocolate Cake,  
Vanilla Ice Cream

### Cheesecake

French Style Cheesecake,  
Berries and  
Raspberry sorbet

### Creme Brulee

Made with Madagascan  
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



