



\$80 Per person (does not include tip or tax)

First Course:

Choice of

Easter salad

Endives, Mache, Candied Pecans, Diced Apple, Roquefort, Dijon Vinaigrette

French Onion Soup

Le Yaca Signature, Puree Mountain-Style Onion Soup

Soupe du jour

Soup of the day

Second course:

Choice of

Crusted Lamb loin

Pesto crusted lamb loin au jus (Chef's temperature)
Potato gratin, vegetable medley*

Filet Mignon

Seared beef tenderloin,
Choice of: Cognac Peppercorn or Roquefort sauce*

Twin Crab Cakes

*Twin Pan seared Jumbo Lump crab cake (almost no
binder), Sauce "Beurre Blanc"*

Chef's seafood of the Day

*Seared halibut Filet, served with scallops, white asparagus, orzo risotto, champagne
safran sauce*

Lobster & Crab Benedict

*Lobster poached in olive oil and lump crab meat served with poached eggs, spinach,
potatoes, and hollandaise sauce*

Third Course:

Choice of

Creme Brulee

Rich Vanilla custard topped with caramelized sugar and fresh Berries

L'Oeuf de Pâques

*Caramel mousse, almond sponge cake, chocolate ganache, espresso ice cream , & chocolate
eggs*