

Prix Fixe Menu

\$80 four course menu

1st course choice of:

Escargots

Baked snails in garlic parsley butter

Tuna tartare

Hand cut ahi tuna in ginger vinaigrette

Scallop truffle

Seared diver scallop, crispy potatoes and truffle vinaigrette

2nd course choice of:

Le yaca onion soup

Mountain style french onion soup

House salad

Mixed greens served with grapes and dijon vinaigrette

Soupe du jour

Soup of the day

3rd course choice of:

Trio gourmand

Assortment of beef tenderloin au poivre, lamb chop au jus, and veal tenderloin with a mushroom cream sauce

Dover sole

Pan seared sole meuniere served deboned for your convenience

4th course choice of:

Creme brulee

Made with Madagascan Vanilla beans

Marquise au chocolat

Rich chocolate truffle flourless cake

Tiramisu

Chef's version of tiramisu served with espresso ice cream

\$110 five course menu

1st course choice of:

Scallop Carpaccio

Diver sea scallop carpaccio marinated in lemon juice, Olive oil, capers & chives

Lobster tail risotto

Poached lobster tail served with orzo risotto and a beurre blanc sauce

2nd course choice of:

Le yaca onion soup

Mountain style french onion soup

House salad

Mixed greens served with grapes and dijon vinaigrette

Soupe du jour

Soup of the day

3rd course

Moscato sorbet palet cleanser

4th course choice of:

Trio gourmand

Assortment of beef tenderloin au poivre, lamb chop au jus, and veal tenderloin with a mushroom cream sauce

Dover sole

Pan seared sole meuniere served deboned for your convenience

5th course choice of:

Souflee grand marnier

Souflee flavored with orange grand marnier liquor and served with creme anglaise and sorbet

Cheese plate

4 cheeses of the day hand picked by chef served with dry fruits and nuts

Poached peach

Poached white peach served with homemade whipped cream, creme anglaise and a raspberry coulis

