

# **Prix Fixe Menu**

**\$90 five course menu**

1<sup>st</sup> course choice of:

**Scallop Truffle**

Seared Diver sea scallop, orzo risotto, truffle vinaigrette

**Escargots**

Baked Snails with garlic and parsley butter

**Tuna Tartare**

Hand cut Ahi Tuna classic tartare, ginger vinaigrette

2<sup>nd</sup> 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

3<sup>rd</sup> course

**Moscato sorbet palate cleanser**

4<sup>th</sup> 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

5<sup>th</sup> 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

\*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)