

# EASTER DINNER

(\$80++ does not include Tip or Tax)

## FIRST COURSE

*choice of:*

### **House salad**

(served with Dijon Vinaigrette)

### **French Onion Soup**

(Le Yaca signature Mountain-style Onion soup)

### **Soupe du Jour**

(Corn Bisque with Langoustine)

## MAIN COURSE

*Choice of:*

### **Lamb Trio**

(lamb confit, lamb loin, lamb chop)

### **Twin Beef Filet**

(with Roquefort sauce and Port wine sauce )

### **Beef and Lobster**

(Beef Tenderloin, Cognac Peppercorn Demi Glace,  
Maine Lobster Tail, Beurre Blanc Sauce)

### **Beef and Crabe cake**

(Beef Tenderloin, Cognac Peppercorn Demi Glace,  
Pan Seared Jumbo Lump Crab cake almost no binder, Beurre blanc Sauce)

### **Lobster and Crab**

(Maine Lobster Tail, Pan Seared Jumbo Crab cake almost no binder  
with Beurre Blanc Sauce)

### **Chef's Fish of the Day**

## DESSERTS

*Choice of:*

### **Crème Brûlée**

(Served with Berries)

### **Tiramisu**

(Chef's version of Tiramisu, espresso ice cream)

### **Assiette Gourmande de Pâques**

(Chef's special Easter Plate )