

Le Yaca Banquet - Menu 2 **(\$70 ++ Tip and Tax)**

First Course:

Choice of

Soupe Du Jour

Soup of the Day

French Onion Soup

Le Yaca Signature, Puree Mountain-Style Onion Soup

Second course:

House salad

Served with Dijon Vinaigrette

Third course:

Choice of

Carré D'Agneau

Roasted rack of Lamb, Lentils, Tomatoes, pesto, lamb au jus

Filet Mignon

Searched beef tenderloin, with vegetable Medley
deglaized with cognac and Peppercorn demi-glace*

Coquilles Saint Jacques et Crevettes au Gratin

Diver Sea Scallops, Wild pink Shrimps, Orzo risotto, vegetable meddley, parmesan veloute

Le Homard

Maine Lobster Tail Poached in Olive oil, then grilled, served with spinach & crispy Potatoes

Fourth Course:

Choice of

Creme Brulee

Served with Berries

Tarte Fine aux Pommes

Thin puff pastry crust, with caramelized sliced apples, Vanilla ice cream

Fondant au Chocolat

Warm Chocolate Cake, vanilla ice cream, candied Hazelnuts

Trio de Sorbets

Passion fruit, Raspberry & Lemon

Tiramisu

Chef's version of tiramisu