

Mother's Day Dinner

(\$70 Excluding Tip and Tax)

FIRST COURSE

Choice of

Salade Verte

(Served with Dijon Vinaigrette)

Soupe a l'Oignon

(Le Yaca Signature Mountain style soup)

Soupe du Jour

(Soup of the Day)

MAIN COURSE

Choice of

Filet de Boeuf

(Twin Beef Filet with Cognac Peppercorn and Roquefort Sauce)

Terre et Mer

(6oz Beef Tenderloin with Cognac Peppercorn Sauce and 5oz Jumbo Lump Crab Cake with Beurre Blanc Sauce)

Boeuf et Homnard

(6oz Beef Tenderloin with Cognac Peppercorn Sauce and 6oz Maine Lobster Tail with Beurre Blanc Sauce)

Homnard et Crabe

(6oz Maine Lobster Tail with 5oz Jumbo Lump Crab Cake and Beurre Blanc Sauce)

Boeuf et Crevettes

(Beef Tenderloin with Cognac Peppercorn sauce and Seared Shrimps with Champagne Saffron Sauce)

Coquilles St Jacques au Gratin

(Diver sea Scallops , Orzo Risotto, Vegetable Medley, Parmesan Veloute)

Poisson du Jour

(Fish of the Day)

DESSERTS

Choice of

Charlotte au Citron

(Light Lemon Mousse This almond Crust, Raspberry Coulis)

Marquise au chocolat

(Rich Flourless Chocolate Truffle Cake, Moscato Sorbet)

Creme Brulee

(Made with Madagascan Vanilla Bean with Berries)

Fondant au Chocolat

(Warm Chocolate cake with Vanilla Ice cream)

Tiramisu

(Chef's Version of Tiramisu with Espresso Ice cream)

Trio de Sorbets

(Passion Fruit, Raspberry, Lemon)

Raspberry Souffle +\$5.00

(Must be ordered at the Beginning of the Meal)

Speciale Fete des Meres

(Mother's Day Special)