

A La Carte Entrées

Served with a complimentary choice of Onion Soup, Soup of the Day, or House Salad

Saumon d'Ecosse 40

Poached filet of fresh Scottish salmon* with fresh herbs, shallots, lemon and capers butter sauce

Coquilles saint-jacques 45

Pan seared diver sea scallops,
Champagne sauce with a touch of saffron, served with Spinach & Du Puy lentils

Crabe 50

Twin Pan seared Jumbo Lump crab cake (almost no binder), Sauce "Beurre Blanc"

Homard 65

Twin lobster tails poached in olive oil, shallot "Beurre Blanc" sauce

Dover Sole 60

Pan seared classic Dover Sole
Meuniere (brown butter) Chef's deboned for your convenience

Foie de veau 35

Sauteed calf's liver, shallots and Port wine reduction

Porc 40

Grilled Berkshire pork tenderloin*, apple chutney, crispy potatoes, port wine sauce

Crevettes au Asperges 40

Wild pink shrimps, orzo risotto, asparagus, champagne saffron sauce

Assiette végétarienne 35

Seasonal roasted vegetables (Please ask your Waiter for Chef's preparation)

Escalope de Veau 45

Prime Veal Scallopini*

Choice of sauce:

-Lemon, capers, parsley Beurre Blanc

-Mushroom cream sauce

Canard 48

Seared duck breast", caramelized white peach, Foie gras and port wine sauce

Filet au poivre 48

Seared beef tenderloin,
degazed with cognac and Peppercorn demi-glace

Filet sauce Roquefort 48

Seared Beef tenderloin,
Roquefort, Demi Glace & Cream

Tournedos Rossini 65

Seared beef tenderloin", topped with seared "Foie Gras",
Truffle port wine reduction

Carré d'Agneau 60

Roasted rack of lamb*
lentils, tomatoes, pesto, spinach, lamb au jus

Supreme de Poulet 40

Pan Seared Chicken Scallopini

Choice of sauce:

-Mushroom Cream Sauce

-Lemon, capers, parsley Beurre Blanc

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 conditions.