

FIVE COURSE MENU

\$90

1st Course

Coquilles Saint Jacques

Seared Diver sea scallop, orzo risotto choice of sauce:

Truffle vinaigrette

or Champagne Saffron sauce

Escargots

Baked Snails with garlic and parsley butter

Tuna Tartare

Hand cut Ahi Tuna classic tartare, ginger vinaigrette

Boeuf Tartare

Hand cut Filet Mignon Prepared the French Traditional way

2nd Course

Le Yaca oignon Soupe

Mountain style French onion soup

Salade du Jour

Mixed greens served with grapes and Dijon vinaigrette

Soupe du Jour

Soup of the day

3rd Course

Moscato sorbet palate cleanser

4th Course

Trio gourmand

Assortment of beef tenderloin au poivre, lamb chop au jus, and veal tenderloin with a mushroom cream

Dover sole

Pan seared dover sole served deboned for your convenience

Boeuf et Homard

6oz Beef Tenderloin*, Cognac Peppercorn Demi-glace

6oz Maine Lobster Tail*, Beurre Blanc Sauce

5th Course

Souflée Grand Marnier

Souflée flavored with orange Grand Marnier liquor and served with crème anglaise and sorbet

Assiette de Fromage

4 cheeses of the day handpicked by Chef served with dry fruits and nuts

Poached peach

Poached white peach served with homemade whipped cream, crème anglaise and a raspberry coulis

Marquise au Chocolat

Rich flourless Truffle chocolate cake