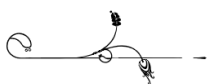


First Seating- 4 Course Menu

\$75 per person

other beverages, tax, and gratuity not included



Choice of

Escargot St. Tropez

Escargot with Brown Butter Sauce, White Wine, Oven Roasted Tomatoes, Garlic, Olive Oil

Mousse Chaude au Fromage Bleu

Warm Blue Cheese Mousse, Balsamic Beurre Blanc with Shiitake Mushrooms

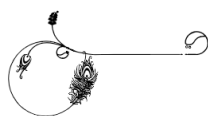
Steak Tartare

Classic Steak Tartare with Raw Filet Mignon, Capers, Shallots and Pumpernickel Points



Salade du Jour

Chef's Creation of the Day



Choice of

Coquille Saint. Jacques "L'automne"

Seared Scallops Served Over a Brown Butter Celeric Puree, with an Apple and Fennel Sauce

Filet de Bœuf "en Tranche", Sauce Bordelaise

Sliced Filet of Beef with a Classic Red Wine Demi-glace Sauce

Canard au Poivre, Navet et petite Carrots

Duck Breast with Peppercorns, Pomegranate Gastrique, served with Turnips and Carrots

"Fétucicine" Courge Jaune, Sauce aux Chou-fleur aux Truffe

Yellow Squash "Fettuccine" with Artichokes, Peppers, in a Cauliflower and Truffle Cream Sauce

Sole de Douvres (Supplement of \$12.00 per person)

Sauteed Dover Sole with a Chive Beurre Blanc



Choice of

Grand Marnier Soufflé

Sorbet du Jour

Crêpe au Chocolat

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.