

First Seating - 4 Course Menu

\$75 per person

other beverages, tax, and gratuity not included

Choice of

Vol au Vent de Champignon Sauvage

Warm Asparagus and Wild Mushrooms in Puff Pastry

Bisque de Homard au Pistou

Lobster Bisque with Basil and Garlic

Carpaccio de Filet Mignon à l'Huile de Truffe

Sliced Carpaccio of Beef, Garnished with Arugula, Caper Berries, Truffle Oil & Sea Salt

Tartare du Thon

Diced Raw Yellow Fin Tuna with Oriental Ginger Dressing



Salade du Jour

Chef's Creation of the Day



Choice of

Pavé de Filet Mignon "au Poivre"

Filet Mignon topped with Crushed Peppercorns in a classic Brandy Cream Peppercorn Sauce

Magret de Canard au Café, Sauce au Cognac

Duck Breast Sautéed with a Coffee Crust, Finished with a Brandy Balsamic Sauce

Ratatouille

Vegetarian Ratatouille with Black Garlic whipped potatoes, Fried Parsnips, Red Pepper Coulis

Saumon aux Noix, Beurre Fume

Salmon with a Mixed Nut Crust, Smoked Butter Sauce

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

Sauteed Dover Sole with a Chive Beurre Blanc

Homard et St. Jacques Cardinal Gratinés (Supplement of \$17.00 per person)

Re-stuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce



Choice of

Grand Marnier Soufflé

Sorbet du Jour

Mocha Crème Brulée

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