

*Second Seating- 5 Course Menu* \$89 per person

other beverages, tax, and gratuity not included

*Amuse du Chef*

Or

*Oscietra Caviar avec ses Garnitures Classique* (Supplement of \$52.00 per person)

Black River Oscietra Caviar with Classic Garnishes



*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

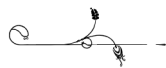
*Tartare du Thon*

Diced Raw Yellow Fin Tuna with Oriental Ginger Dressing



*Salade du Jour*

Chef's Creation of the Day



*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



*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.*