

*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

*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

*Saumon Fume sur plat Garni Classique*

Salmon Tartare, House Smoked Salmon, with Classic Garnishes



*Salade du Jour*

Chef's Creation of the Day



Choice of

*Filet de Bœuf "En Tranche", Sauce Porto*

Sliced Filet of Beef with a Port Wine Demi-Glace Finished with a Hint of Horseradish Sauce

*Poitrine de Canette, Sauce Cassis*

Duck Breast with a Lingonberry and Green Peppercorn Sauce

*Légumes mélange du Saison*

Colorful Arrangement of Seasonal Mixed Vegetables

*Cod "Oscar"*

Cod with Asparagus, Lump Crab, Light Lemon 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    Profiteroles avec notre Glace  
à la Vanille*

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