

Second Seating- 5 Course Menu \$89 per person

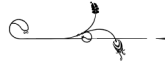
other beverages, tax, and gratuity not included

Amuse du Chef

Or

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

Black River Oscietra Caviar with Classic Garnishes



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

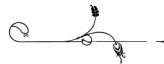
Saumon Fume sur plat Garni Classique

Salmon Tartare, House Smoked Salmon, with Classic Garnishes



Salade du Jour

Chef's Creation of the Day



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



*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.