

Second Seating - 5 Course Menu \$89 per person

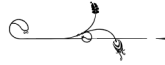
other beverages, tax, and gratuity not included

Amuse du Chef

Or

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

Black River Oscietra Caviar with Classic Garnishes



Flan de Homard

Warm Lobster Flan with a Tomato Tarragon Beurre Blanc

Soup "Gaspacho"

Classic Cold Gaspacho Soup with a Chilled Grilled Shrimp, with its classic garnishes

Pâté de Chef

House Pate made with Duck, Pheasant and Chicken Livers

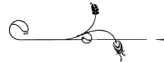
Tarte à la Tomate et au Fromage

Warm Tomato Tart with Boursin and Goat Cheese Topped with a Truffle Aioli



Salade du Jour

Chef's Creation of the Day



Filet de Bœuf "En Tranche"

Sliced Filet of Beef with a Wild Mushroom Madeira Wine Sauce

Ris de Veau Saute Périgourdine

Sautéed Veal Sweetbreads with a Truffle, Foie Gras Demi-Glace Sauce

Ratatouille

Vegetarian Ratatouille with Black Garlic whipped potatoes, Fried Parsnips, Red Pepper Coulis, served with a side of sauteed wild mushrooms with truffle oil

Coquille Saint Jacques "L'automne"

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

Paris-Brest

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