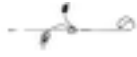


First Seating- 4 Course Menu
\$75 per person- other beverages, tax, and gratuity not included



Mousse Chaude au Fromage Bleu
Warm Blue Cheese Mousse, Balsamic Beurre Blanc, with Shiitake Mushrooms

Pate de Chef
House Pate made with Duck, Pheasant and Chicken Livers

Tarte aux Champignon Tomate et Brie
Warm Mushroom Tarte, with pickled peppers, Brie, and Lemon Beurre Blanc



Salade du Jour
Chef's Creation of the Day



Filet de Boeuf "En Tranche"
Sliced Filet of Beef with a Bordelaise Sauce

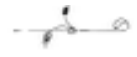
Ris de Veau Saute Perigourdine
Sautéed Veal Sweetbreads with a Truffle, Foie Gras Demi-Glace Sauce

La Potate douce "Wellington"
Sweet Potato Wellington, Roasted Red Pepper and Spinach, served with Horseradish Cream

Lotte roti Sauce au Pernod
Monkfish topped with a Lobster Pernod Sauce

Sole de Douvres (Supplement of \$12.00 per person)
Sautéed Dover Sole with a Chive Beurre Blanc

Homard et St. Jacques Cardinal Gratines (Supplement of \$17.00 per person)
Re-stuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce



Grand Marnier Souffle

Gateau de Parnais
Parsnip Cake

Poured poche
Poached Pear

Chocolate Pot de Creme

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