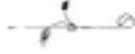


*Second Seating- 5 Course Menu*  
\$89 per person- other beverages, tax, and gratuity not included

*Amuse du Chef*

Or

*Oscietra Caviar avec ses Garnitures Classic* (Supplement of \$52.00 per person)  
Black River Oscietra Caviar with Classic Garnishes



*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

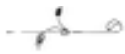
*Ris de Veau Saute Perigourdine*  
Sautéed Veal Sweetbreads with a Truffle, Foie Gras Demi-Glace Sauce

*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*

*Poured poche* (Poached Pear)

*Gateau de Parnais* (Parsnip Cake)

*Chocolat Pot de Creme*

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