

4 Course Prix Fixe Menu

\$75 per person other beverages, tax, and gratuity not included

Escargots fourrés à l'Ail au Persil façon "Gratinée"

Escargots flavored with Parsley and Garlic, finished with a Mousseline Sauce then Browned

Carpaccio de Filet Mignon à l'Huile de Truffe

Sliced Carpaccio of Beef, Garnished with Arugula, Caper Berries, Truffle Oil & Sea Salt

Pâté de Chef

House Pate made with Duck, Pheasant, and Chicken Livers

Bisque de Homard au Pistou

Lobster Bisque with Basil and Garlic

Moussaka Végétarienne

Eggplant, Potato, Lentils, Tomato and a Wild Mushroom Bechamel with Parmesan



Salade du Jour



Filet de Bœuf "au Poivre"

Filet Mignon topped with Crushed Peppercorns in a classic Brandy Cream Sauce

Cabillaud

Cod with a Mixed Nut Crust, Smoked Beurre Blanc Sauce

Ris de Veau Saute Périgourdine

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

Wellington Patate douce

Vegetarian Wellington, with Roasted Red Pepper and Spinach, served with a Horseradish Cream and Lemon Buerre Blanc

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 Souffle

Sauce Crème Anglaise

Mousse au Chocolat en "Gâteau"

Deconstructed Chocolate Cake with Chocolate Mousse

Crème Bruleé

Vanilla bean custard topped with burnt sugar crust

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