

# Dinner Specials

*Mushroom Brie Soup*  
\$9.95

*Cold Foie Gras*  
\$18.95

*Imperial Russian 000 Caviar 1 oz.*  
Brioche Toast Points & Condiments  
\$145.00

*Watermelon Salad*  
Heirloom Cherry Tomatoes, Balsamic Reduction,  
Candied Ginger & Julienned Basil  
\$8.95

*Cassoulet*  
with Lamb, Duck, Sausage and White Bean Ragout  
\$28.00

*Truffle Omlette*  
with Fries  
\$34.00

*Shrimp Risotto Parmigiani*  
with truffle and a champagne sauce  
\$45.00

*Bone-in Ribeye*  
Twice Baked, Baby Spinach, Blue Cheese,  
Port Wine Sauce  
\$55.00

*Sea Bass Crusted with Pecans*  
Butternut Squash, Potato Gnocchi and a Chardonnay Leak Cream Sauce  
\$48.95

*Add Truffle*  
\$22.00

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