

# Dinner Specials

*Mushroom Brie Soup*  
\$9.95

*Cold Foie Gras*  
\$18.95

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

*Baby Frisee*  
With Garlic Toast Bread, Smoke Bacon and Balsamic Vinaigrette  
\$9.95

*Flammekueche*  
with Onions, Bacon and Cream Kirsh  
\$12.00

*Frog Legs Provençale*  
with Fries  
\$27.00

*Sea Scallop*  
with Parmigian Risotto, Truffle and a Champagne Sauce  
\$48.95

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

*Choucroute (Sauerkraut)*  
with Weisswurst, Frankfurt Sausage, Baby Pork Ribs and Smoked Bacon  
\$34.00

*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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