

APPETIZER

Soup of the Day

•
Bibb Lettuce Salad with Granny Smith Apples,
Candied Walnuts, Roquefort and Mustard Vinaigrette
\$9.00

•
Warm Goat Cheese Salad with Mixed Greens,
Prosciutto, Pine Nuts, Asparagus, Balsamic
Vinaigrette
\$12.00

•
Seared Foie Gras with Figs,
Sangria Reduction Sauce
\$20.95

•
Niçoise Salad, Baby Mixed Greens, Pan Seared
Tuna, Tomatoes, Green Beans, Hard Boiled Eggs,
Olives, Anchovies, Onions and Balsamic Dressing
\$16.00

•
Crispy Calamari Tenders with Tartar Sauce
\$11.95

•
Escargot Sautéed in a Pernod Garlic Cream Sauce
\$10.95

MAIN COURSE

•
Chicken Marsala with Mushroom Sauce
and Linguine
\$24.00

•
Veal Scaloppini with Lemon
Butter Caper Sauce
\$26.00

•
Dover Sole, Prepared to your taste
\$60.00

•
Flat Iron Steak with Pepper Cognac Sauce
& Pommes Frites
\$26.00

•
Risotto with Combination of Sea Scallop,
Shrimp, Salmon and Tomato Red Bell Pepper
Sauce
\$28.00

•
Filet Mignon with Fingerling Potatoes, Green
Beans with Bordelaise Sauce
\$46.00

•
Rack of Lamb Crusted, Fingerling Potatoes with
a Port Wine Reduction and Mission Figs
\$46.00

MENU

DESSERT

Thin Apple Tart with Almond Cream
\$10.00

•
Crème Brule Tarte with Raspberries
\$8.00

•
Beignets Served with Three Sauces
\$10.00

•
Warm Chocolate Lava Cake with
Vanilla Custard Sauce
\$10.00

•
Specialty Souffle –
Grand Marnier, Chocolate or Raspberry
\$12.00

•
Parfait Café with Swiss Almond Meringue
\$8.00

