

MENU

APPETIZER

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

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

Crab Cake with Balsamic Reduction
And Spinach
\$14.95

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

Crispy Calamari Tenders with Tartar Sauce
\$11.95

Escargot Sauteed in a Pernod Garlic Cream Sauce
\$10.95

Soup of the Day

Scottish Smoked Salmon served with Condiments
\$16.95

MAIN COURSE

Chicken Marsala with Mushroom Sauce,
and Linguine
\$24.00

Dover Sole, Prepared to your taste
\$60.00

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

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

Coq Au Vin Braised Chicken in Red Wine Sauce
\$25.00

Veal Scaloppini with Lemon Butter Caper Sauce
\$26.00

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

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

Sea Scallops & Shrimp Linguini with Mushrooms
Spinach and Champagne Sauce
\$28.95

Seabass crusted with pecans, Butternut Squash,
Potato Gnocchi and Chardonnay Sauce
\$48.95

DESSERT

Thin Apple Tart with Almond Cream
\$10.00

Beignets Served with Three Sauces
\$10.00

Specialty Souffle-
Grand Marnier, Chocolate or Raspberry
\$12.00

Opera Cake
\$8.00

Crème Brulee with Raspberries
\$8.00

Warm Chocolate Lava Cake with
Vanilla Custard Sauce
\$10.00

Parfait Café with Swiss Almon Meringue
\$8.00

Also open for lunch Thursday and Friday

11:00 A.M. – 2:30 P.M.