

Tomato Mozzarella

Topped with Baby Arugula and Balsamic Reduction

\$8.95

Vichyssoise

\$8.95

Frog Legs

Provençale

\$22.00

Mussels

In White Wine Herb Cream Sauce

\$18.95

Stuffed Avocado

With Shrimp and Cocktail Sauce

\$14.95

NY Strip

With Baby Spinach, Blue Cheese Mousseline Potatoes, Port Wine Sauce

\$58.95

Crispy Cod

With Nicoise Tomato Concasse, Kalamata Olives, Basil and Fennel Puree

\$32.00

Roast Duck

With Orange Demi-Glace Sauce, Butternut Squash, Green Beans and Fingerling Potatoes

\$46.00

Short Ribs

On a bed of Mousseline Potatoes, Petit Syrah Sauce topped with Horseradish and Baby Arugula

\$34.00

Veal Blanquette

Veal Stew with Basmati Rice

\$36.00