

## Hors d'Oeuvres de la Maison

Market Price

*Pâtes à la Truffe* 29  
Homemade pasta served with julienne of summer  
truffles (V)

*Blinis au Saumon Fumé et Caviar* 39  
Mini Pancake topped with sour cream, peachwood  
smoked salmon and Osetra caviar

## Hors d'Oeuvres Chauds – Hot Appetizers

♡ *Soupe à L'Oignon Gratinée* 13  
French onion soup (V) (GF)

♡ *Soupe de Tomates en Surprise* 16  
Fresh tomato soup topped with a puff pastry (V) (GF)

*Bisque de Homard* 19  
Homemade lobster stock seasoned with saffron,  
thickened with cream and lobster meat (GF)

*Escargots à la Bourguignonne* 18  
Escargots, baked with butter, garlic & parsley (GF)

*Foie Gras de Canard Poêlé* 29  
Pan seared fresh duck liver, served on a bed of seasonal fruit confit (GF)

## Hors d'Oeuvres Froids – Cold Appetizers

♡ *Coeur d'Artichaud, l'Avocat et le Coeur de Palmier au Coulis de Tomates* 16  
Sliced artichoke heart, avocado and hearts of palm  
with a coulis of tomato (V) (GF)

♡ *Saumon Cru à la Ciboulette* \* 18  
Thinly sliced raw salmon with lime juice, green peppercorns  
and chives (GF)

*Prime Osetra Caviar* 120  
1oz. Israeli Prime Osetra caviar, served with  
traditional accompaniments. (GF)

*Terrine de Foie Gras de Canard* 29  
Fresh homemade duck liver pâté seasoned with  
sauternes served balsamic figs and grilled bread (GF)

## Salades

All of our Entrées are served with our complimentary house salad and Dijon vinaigrette dressing.  
If you would like to substitute your house salad with one of the salads below the price will be \$9

♡ *Salade d'Épinards et Fromage de Feta* 17  
Baby spinach leaves, tossed in a shallot and ginger  
vinaigrette topped with feta cheese and chips of  
beef bacon (V) (GF)

*Salade d'Endive aux Pommes* 17  
Belgium endives, apples, spicy candied pecans tossed in  
Roquefort vinaigrette (V) (GF)

♡ Mediterranean style, No butter, No cream - (V) Vegetarian - (GF) is/or can be made Gluten-free, please ask.  
\*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness.

## Spécialités de la Maison

Each dish serves two persons - Market Price

*Dover Sole Meunière* 120

*Pan seared whole Dover sole, served in a lemon, butter parsley sauce. Deboned tableside (GF)*

*Carré d'Agneau Rôti* 129

*Rack of Colorado lamb, with dijon mustard, rolled in bread crumbs Provençal*

## Poissons et Crustacés

♥ *Truite Grenobloise* 31

*Fresh boneless trout sautéed with olive oil, capers, caper berries, lemon, grape tomatoes (GF)*

*Saumon Grillé* 35

*Fresh organic sustainable-wild Scottish salmon filet grilled served with béarnaise sauce (GF)*

*Vol au Vent de Homard* 45

*Thin puff pastry shell, lined with spinach and filled with fresh lobster, shrimp and asparagus served with a creamy saffron sauce*

♥ *Bouillabaisse de Crustacés au Fenouil* 45

*Fresh lobster, shrimp, scallops and mussels served in a lobster broth with fresh fennel, garlic croutons and rouille on the side (GF)*

## Viandes et Volailles

*Magret de Canard a l' Orange* 39

*Pan seared duck breast thinly-sliced served with gastrique orange sauce (GF)*

*Steak au Poivre Blanc* 43

*Beef filet, rolled in crushed white peppercorns served with a cognac cream sauce (GF)*

*Côte de Veau aux Asperges* 65     *Côte de Veau Rossini* 74

*Sautéed, milk-fed veal chop, served with a demi-glaze and asparagus.*

*Or Rossini style, which is the same dish but topped with a slice of pan-seared hot foie gras (GF)*

## Special Requests

*We take pride in accommodating special requests, if possible.*

*Please inform us if you are a vegetarian, vegan, gluten free or you have any dietary restrictions or allergies.*

## *Délices de la Maison Chauds*

*Due to the extra time involved in preparing these items,  
please pre-order when placing your dinner order*

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### *Soufflé au Chocolat*

*Valrhona chocolate soufflé  
served with a vanilla crème anglaise*

### *Tarte Chaude aux Pêches*

*Fresh peach fruit tart,  
served warm with our homemade vanilla ice cream*

### *Assiette de Fromages*

*19 serves one 29 serves two*

*Assortment of fine French cheeses served with crackers and bread*

### *Îles Flotantes*

*Poached meringue served with crème anglaise, topped with caramelized sugar (GF)*

### *Crème Brulée*

*French vanilla custard topped with torch blown caramelized sugar*

### *Fruits Frais*

*Seasonal fresh fruits served with whipped cream & crème anglaise and turbinado sugar (GF)*

### *Casolette*

*Fresh homemade pecan ice cream topped with caramel sauce and nougatine*

### *Glaces Maison*

*Homemade ice creams & sorbets served with your choice of raspberry coulis,  
Valrhona chocolate sauce, caramel sauce, baked meringues and fresh fruits.*

*Please ask your server for our current flavors- sorbet is (GF)*