



Special Appetizer for the evening Chef Frederic's pick	Market Price
Grilled Sea Scallops with European Seasonal Greens Tossed in a Asian Caesar Vinaigrette	13.
Fromage de France Sample Plate French Imported Cheeses	11.
Wild Mushroom Strudel Baked in Filo Pastry with Spinach and Swiss Cheese, served with Marsala Anglaise & Herb Bordelaise.	12.
Escargot Bourguignonne Imported large escargot from the Burgundy Region of France, baked en casserole in garlic-herb butter with Pernod	10.
Tonight's Soup	7.
French Onion Soup Gratinee with Ciabatta Croutons and Gruyere Cheese.	8.
Spring Mix Salad Seasonal and baby greens tossed with a rice wine vinaigrette topped with vegetable confetti and fried leeks.	8.
Spinach Salad Served with Madeira-Shallot Dressing, Radicchio, Stilton Blue Cheese and Roasted Pecans.	8.

Imported Worldwide Seafood Selection

Market Price

Provençal Vegetable Wellington

Grilled eggplant, zucchini, peppers and herbed cheeses wrapped in puff pastry, served with roasted garlic and white courgette coulis. 22.

Walnut-Crusted Chicken Breast

Stuffed with Gruyere and leek compote, served on creamed spinach. 25.

New Zealand Lamb Loin Provençal

Oven-roasted with oregano, finished with merlot jus and garlic confit. 28.

Filet Mignon Grilled aux Deux Sauces Prime Beef Tenderloin

Pan-seared and finished with a port wine demi-glace, oyster mushrooms and Stilton blue cheese. 34.

Mixed Game Selection

Grilled quail on pear mint salsa, elk medallions & natural raised Red Bordeaux wine marinated pork with chef's sauces. 30.

Elk Medallions au Poivre

Grilled medium-rare* and served with a juniper & blueberry sauce (Due to the extreme leanness of the game, we will not cook this meat more than medium-rare). 31.

Natural Raised Pork Mignon

With grilled Mano de Leon diver sea scallops and tomato herb béarnaise. 29.

Please No Substitutions

The split plate charge is \$8 * Corkage fee is \$20 per 750 ml.

An 18% gratuity will be added for parties of five or more

We accept American Express, Visa & MasterCard

Director & Chef de Cuisine Frédéric Pierrel