

## **Les Premières Assiettes**

### **Appetizers**

**Escargots Bourguignons 12.75**  
Snails, Baked with Herbed Garlic Butter

**Pâté du Chef 10.75**  
Country Pate with Celery Roots Remoulade

**Artichaut Vinaigrette Gratinée 12.75**  
Artichoke Gratin, Dijon Mustard Vinaigrette

**Soupe à l'oignon Gratinée 9.75**  
Classic French Onion Soup, Gruyere Cheese

**Huitres, Paire et Crabe 16.75**  
Chilled Oysters, Clams and Crab Meat

**Saumon Fumé 14.75**  
Smoked Salmon, Traditional Accompaniments

### **Nos Caviars**

**Sevruga 1oz. 75.00**

**Osetra 1oz. 85.00**  
Royal Russian Osetra

**Osetra 1oz. 150.00**  
Imperial Iranian Osetra

All Caviar Served with  
Toast Points, Egg Whites and Yolks  
Red Onion and Iced Vodka

### **Les Salades**

**Salade de Caesar 9.75**  
Traditional Caesar Salad For One

**Salade de Mélange 9.75**  
Mixed Greens, Dijon Vinaigrette

**Salade de Canard 15.75**  
Frisee with Pulled Confit Duck Leg  
Apples, Walnuts, Roquefort Cheese  
Honey-Lemon Vinaigrette

### **Pâtes et Riz**

**Risotto aux Champignons 14/25**  
Sautéed Wild Mushrooms, Cognac Brown Sauce, Herb Risotto

**Ravioli de Homard 15/26**  
Lobster Ravioli, Lobster Sauce

**Papillon avec Saumon Fumé 14/25**  
Bow Tie Pasta, Smoked Salmon, Peas, Champagne Sauce

**Penne au Grey Goose 12/22**  
Penne Pasta, Grey Goose Vodka, Tomato Sauce

**Les Entrées  
Main Courses**

**Veau Chatelaine 28.75**

Escalope of Veal, Chestnuts, Pearl Onions, Sherry

**Foie de Veau à l'alsacienne 26.75**

Calf's Liver, Red Onion Confit, Apple Smoked Bacon

**Canard à l'orange 29.75**

Crispy ½ L.I. Duck, Orange Sauce, Mixed Wild Rice

**Poulet aux Champignons 26.75**

½ Roasted Chicken, Wild Mushrooms, Roasted Garlic, Truffle Mushroom Sauce

**Mignonettes de Bœuf Bordelaise 36.75**

Filet Mignon Medallions, Potato Puree, Red Wine Sauce

**Carré d'Agneau 38.75**

Colorado Rack of Lamb, Mustard Breadcrumb Crust, au jus Natural

**Côtes de Bœuf 33.75**

Braised Short Ribs (Off The Bone), Herbed Risotto, Braising jus

**Dover Sole Meunière 38.75**

Sautéed Dover Sole, Lemon White Wine Sauce

**Coquille au Citron 31.75**

Seared Sea Scallops, Lemon Beurre Blanc

**Pavé de Thon au Poivre 32.75**

Seared Yellow Fin Tuna, Black and Green Peppercorn Sauce

**Pavé de Espadon Nicoise 31.75**

Grilled Swordfish, Black Olives, Fresh Tomato, Capers, White Wine

**Filet de Saumon 31.75**

Grilled Wild King Salmon, Horseradish Champagne Sauce

**Homard du Brésil 37.75**

Broiled 8oz. Lobster Tail, Drawn Butter

**Cuisses de Grenouilles 29.75**

Frog Legs, Herbed Garlic Butter Sauce

Coffee, Tea 3.00 Espresso 4.00 Cappuccino 5.00 Double Espresso 5.00 Dessert Cart 8.50 Soufflé For 2 Must Be Ordered 30 Min.  
in Advance When Available 22.00 Crepe Suzette For 2 When Available 24.00 Additional Charge For All Split Orders