

Le Yaca Menu

\$37

Choice of

Salade Verte

House Salad

La soupe à l'oignon

Purée French onion soup

La Soupe du Jour

Soup of the day

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Choice of

Panaché de la Mer

Pan seared fresh Sea Bass, Diver Sea Scallop and grilled Hawaiian Prawn, Champagne Saffron Sauce

Le Saumon Santé

Poached Salmon on stewed green Lentils, finish with our **Heart healthy Sauce**

Heirloom Tomatoes, Fresh Herbs, Extra Virgin (first pressed) Olive Oil

Le Pavé de Veau Forestière

\*Pan seared Prime Veal Sirloin with seasonal Mushroom, Port Wine Sauce

Le Filet de Bœuf

\*Twin Filets of Beef Tenderloin, one with Black Peppercorn and Cognac Sauce,  
the other with Roquefort Port Wine Sauce

Terre et Mer

\*Pepper crusted Beef Tenderloin, deglazed with Cognac and demi-glace

And Pan seared Home made Jumbo Lump Crab Cake, Sauce "Beurre Blanc"

**Or Olive Oil poached Maine Lobster tail, Shallot Beurre Blanc ( Plus \$6)**

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Choice of

Crème brûlée à la Vanille

Le Mœlleux au Chocolat

Light Chocolate Molten Cake, Vanilla Bean Sauce

Le Gâteau au Citron, Coulis de Framboises

Delicate light Lemon Mousse with fresh Berries and Raspberry coulis Crème

La Tarte fine aux Pommes

Thin Puff Pastry Crust topped with thinly sliced apple and sugar, baked until caramelized, served with scoop of Vanilla Ice Cream

Sorbet

Le Soufflé Grand Marnier + \$8 (Must be ordered at the beginning of the meal, takes 25 minutes)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness, especially if you have certain medical condition