

# Dinner à la Carte

## Pour commencer

*Saumon cru mariné 9.*

\*Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, Capers and Chives

*Cocktail de Crevettes des Îles 9.*

Grilled Shrimp, Pineapple, Avocado, Tomato, Lime and Herbs Vinaigrette

*Tartare de Thon 9.*

\*Hand Cut Ahi Tuna steak, seasoned in the classic French "Tartare" way (shallots, chives, etc)

*Escargots "Le Yaca" 11.*

Baked Snails (6) with Garlic and Parsley Butter and Tomato concassée

*La Crêpe fourrée au Crabe, sauce Mornay 11.*

Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese

*Salade de Coquilles Saint-Jacques, Vinaigrette aux Truffes 13.50*

Salad of pan seared Sea Scallop on mixed Greens, crispy Potatoes, Truffle vinaigrette

*Gourmandise de Bœuf 14.*

\*Thinly sliced seared Beef Tenderloin, mixed green Salad, Walnut Oil and Sherry vinegar with walnut and Gorgonzola pieces

*Foie Gras Frais poêlé déglacé au Porto, Pêche caramélisée 25.*

\*Pan seared Fresh Duck Liver with caramelized White Peach, Port Wine sauce

## Nos Poissons

*Dos de Saumon poché aux Aromates sur Poêlée d'Epinards 27..*

\*Poached Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce

*Coquilles Saint-Jacques Sauce Champagne au Safran 28.*

Pan seared Sea Scallops, Champagne Sauce with touch of Saffron

*La Bouillabaisse du Yaca 30..*

Bouillabaisse of fresh filet of Sea Bass, Langostinos, Mussels, Leeks, Potatoes, Croûton and Rouille

*Gâteau de Crabe Sauce Beurre Blanc 30.*

Pan seared Local Jumbo Lump Crab Cake (almost no binder), Sauce "Beurre Blanc"

## Pour les Végétariens

*Ravioles de Royan aux Légumes de Provence 25.*

Ravioles (Small Raviolis stuffed with Comté Cheese and fresh Herbs) with Provençal Vegetables, Fresh Basil Emulsion and Parmesan Reggiano

## Nos Viandes

*Foie de veau Lyonnaise 26.*

\*Sautéed calf's liver, and Onion marmelade

*Magret de Canard et Pêche Blanche, Sauce au Poivre Vert et Zeste d'Orange 30.*

\*Seared Boneless Breast of Duck and white Peach, Green Peppercorn and Orange Zest Sauce

*Tournedos, Sauce Roquefort 34.*

\*Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce

*Classic Steak au Poivre 34.*

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

*Le Carré d'Agneau, son Jus parfumé aux Herbes de Provence 40.*

\*Classic Rack of Lamb (Domestic-Colorado) roasted, served with its own Juice (25 Minutes)

*Filet de Bœuf Rossini 45.*

\*Seared Beef Tenderloin, with truffle sauce and fresh "Foie gras", Spinach and crispy Potatoes

## Our Entrées are served with a complimentary Soup or Salad

20% Gratuity will be added for Tables of 8 or more

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

