

Lunch à la Carte

Salmon cru mariné 12.

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

Cocktail de Crevettes des Îles 12.

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

Escargots "Le Yaca" 12.

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

Foie de veau Lyonnaise 12.

*Sautéed calf's liver, and Onion marmalade, Port Wine Sauce

La Crêpe fourrée au Crabe, sauce Mornay 12.50

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

Filet de Saumon poché aux Aromates sur Poêlée d'Épinards 13.

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

Tartare de Thon 12.

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

Suprême de Volaille, Sauce Moutarde à l'Ancienne 12.

*Sautéed boneless Breast of Chicken, Pommery Mustard Sauce

Salade de Poulet aigre-douce 13.

Salad of mixed Greens, dried Cherries, Walnuts, Gorgonzola pieces, topped with diced grilled Chicken and Apple julienne, Shallots, Sherry Vinegar and Walnut Oil Vinaigrette

Filet de Porc grillé, Compote de Pommes vertes, Sauce Porto 13.

*Grilled Berkshire Pork Tenderloin, Green Apple Compote, Crispy Potatoes, Dried Cherries Port wine sauce

Gourmandise de Bœuf 14.

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

Coquilles Saint-Jacques, Sauce Champagne au Safran 14.

Pan seared Sea Scallops over tiny French green Lentils, Champagne Sauce with touch of Saffron

Salade de Coquilles Saint-Jacques, Vinaigrette aux Truffes 15.

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

Gâteau de Crabe Sauce Beurre Blanc 16.

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

Filet de Bœuf au Poivre 16.

*Petite Filet of Beef Tenderloin with Black Peppercorn, deglazed with Cognac and demi-glace

Tournedos, Sauce Roquefort 16.

*Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce

Salade Gourmande du Périgord 18.

*Sautéed pieces of fresh Foie Gras and seared « Moulard Duck Breast, Mixed Greens, Walnuts, Truffle Vinaigrette

Foie Gras Frais poêlé déglacé au Porto, Pommes croustillantes 25.

*Pan seared Fresh Duck Liver served with crispy Potatoes, Port Wine sauce

Pour l'amateur de Bœuf 26.

*Twin Filets of Beef Tenderloin, one with black Peppercorn and Cognac sauce, the other with Roquefort Port wine sauce

Ravioles de Royan aux Légumes de Provence 15.

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

Our Luncheon Plates 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 foodborne illness, especially if you have certain medical conditions

