

*Notre Diner de la Saint-Valentin*

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*Amuse-bouche* – Hors-d'oeuvres

Choice of

*Velouté de Céleri à l'essence de Truffe*

Cream of Celery root, Yukon gold Potato and Truffle

*La Soupe à l'oignon du Yaca*

Puréeed French onion soup, Mountain Style

*Salade Composée*

Mixed Greens Salad

Choice of

*Saumon cru mariné*

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

*Escargots "Le Yaca"*

Baked Snails (4) with Garlic and Parsley Butter and Tomato concassée

*La Crêpe fourrée au Crabe, sauce Mornay*

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

*Gourmandise de Bœuf*

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

Choice of

*Panaché de la Mer*

Pan seared Sea Scallops over crispy Potatoes, emulsion of fresh Basil, Olive Oil and Balsamic Vinegar  
And a pan seared fresh Filet of Sea Bass, Champagne Saffron Sauce

*Pour l'Amateur de Bœuf*

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

*Filet de Veau en Croute*

Veal Wellington, Light Calvados Cream Sauce

Choice of

*Crème brûlée à la Vanille*

*La Marquise au Chocolat 2010*

Duo of our House specialty: Rich chocolate truffle cake and Vanilla Ice Cream

*Coupe Framboisine*

Fresh Raspberries, Vanila Ice Cream, Whipped Cream, RaspberryCoulis, Lace Caramel Cookie