

# 30 Years Anniversary Menu

**\$ 39.00**

*Hors-d'œuvres*

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Choice of

*Salade Verte*

House Salad

*La soupe à l'oignon*

Puréeed 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, Safron Champagne Sauce and Diver Sea Scallop, Provençal Butter

*Pour l'Amateur de Bœuf*

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

*Duo 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"

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Choice of

*Crème brûlée à la Vanille*

*Le Yaca Version du Tiramisu*

Le Yaca's version of Tiramisu

*Le Meilleux au Chocolat*

Light Chocolate Molten Cake, Vanilla Bean Sauce

*Le Gâteau au Citron, Coulis de Framboises*

Delicate combination of Almond Cake and light Lemon Mousse  
with fresh Berries and Raspberry coulis

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness

**Discounts or Smart Card can not be used on price fix menu..**