

# Four course menu

**\$ 35.00**

**With Wine pairing \$55.00**

*Hors-d'œuvres*

**\*Hand Cut Ahi Tuna Tartare and little Provençal Tart**

Choice of

*Salade Verte*

**House Salad**

*La soupe à l'oignon*

**Puréed French onion soup**

*La Soupe du Jour*

**Soup of the day**

Choice of

*Panaché de la Mer*

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

*Coquilles Saint-Jacques à la Provençale et Crevettes grillées*

**Pan seared diver Scallop, over crispy Potatoes, Garlic and Parsley Butter and grilled Shrimp over Orzo Risotto, Port Wine Sauce**

*Pour l'Amateur de Bœuf*

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

**Roquefort**

*Contrefilet de Veau Piémontaise*

**Grilled Prime Veal Sirloin, Reduction of the juices with Mustard, Lemon and Capers,**

Choice of

*Crème brûlée à la Vanille*

*Le Yaca Version du Tiramisu*

*La Marquise au Chocolat 2010*

*Le Gâteau au Citron, Coulis de Framboises*

\* 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..**