

\$30
(3 Course Menu)

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

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

Filet de Bœuf en Crouste

Seared Tenderloin of Beef (cooked Medium rare to Medium) wrapped in Puff Pastry with a Duxelle of Mushroom, Sauce au Porto

Notre Plat du Jour

Chef's Special Feature of the day

Choice of

Crème brûlée à la Vanille

Le Yaca Version du Tiramisu

Le Yaca's version of Tiramisu

Sorbet et Glaces

Sorbets and Ice Cream

(4 Course Menu)

\$40

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 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

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

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

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,
Blood Orange "Crème Anglaise)

Le Gâteau au Citron, Coulis de Framboises

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

Mignardises

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

Discounts or Smart Card can not be used on Price Fix Menu