



Happy Easter

Three courses \$60 excluding tax & gratuity



Amuse-Bouche

Coquilles Saint-Jacques

Salade Verte Maison 🥗

Seasonal Winter Green, Grapes,
Roasted Hazelnuts and Sherry Vinaigrette

Soupe à l'Oignon

Our Signature Mountain-Style
French Onion Soup

Veloute d'asperge

Asparagus Soup with Lump
Crab Garnish

Carré d'agneau

Roasted Rack of Lamb, Heirloom Tomatoes, Spring Vegetables,
Lentils served with its Own Juice

Filet Mignon

Grilled Beef Tenderloin(8 oz.)*,Crispy Potatoes ,Spinach,
Vegetable Medley, Choice of sauce:
>Cognac Peppercorn or Roquefort Sauce

Crab & Lobster Duo

Pan Seared Jumbo Lump Crab Cake And Grilled Lobster, Asparagus,
Orzo Risotto served with Sauce Beurre Blanc sauce

Halibut Beurre Blanc

Pan Seared Wild Alaskan Halibut, over Spring Vegetables
and Oyster Mushrooms, Yukon Potatoes, Served with Beurre Blanc Sauce

Filet Mignon de Veau

Roasted Veal Tenderloin, King Oyster Mushroom, Marble Potatoes
Served with Port Wine Sauce

Tarte Citron et Framboise

Lemon Curd Tartlet Served with Berries and Sorbet

Crème Brûlée Grand Marnier

Made with Madagascan Vanilla Beans served with Berries and Grand Marnier

Easter Chocolate Delice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



Happy Easter (CHILDREN'S MENU)

Three courses \$30 excluding tax & gratuity



Salade Verte Maison

Seasonal Winter Green, Grapes,
Roasted Hazelnuts and Sherry Vinaigrette

Soupe à l'Oignon

Our Signature Mountain-Style
French Onion Soup

Veloute d'asperge

Asparagus Soup with Lump
Crab Garnish

Petit Filet Mignon

Grilled Petite Beef Tenderloin(5 oz.)*,
Crispy Potatoes ,Spinach, Vegetable Medley,
Choice of sauce:
>Cognac Peppercorn
>Roquefort

Salmon Beurre Blanc

Grilled Salmon, Topped with Spring Vegetables
and Oyster Mushrooms
Served with Beurre Blanc Sauce

Trio de Sorbets

Passion Fruit, Raspberry
Lemon

Crème Brûlée

Made with Madagascan
Vanilla Beans

Easter Chocolate Delice

À La Carte Appetizers

Foie gras 28

Pan seared Fresh Duck Liver, Caramelized
White Peach, Port Wine sauce

Thon 14

Hand Cut Ahi Tuna (Sashimi Grade)
Prepared Two Ways: Classic Tartare Or
Seared Carpaccio Slices, Ginger Vinaigrette

Salade végétarienne 13

Salad of tiny green Lentils, Belgian Endive,
Avocado, Heirloom Tomato, Asparagus tips,
Sherry Vinegar and Walnut oil Vinaigrette

Escargots 13

Baked Snails (5) with Garlic and Parsley Butter
and Tomato concassée

Crêpe au crabe 14

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

Saumon cru 12

Thinly Sliced Raw Salmon*, Lemon Juice,
Olive Oil, Capers And Shallots