

## PRIX FIXE SPECIAL

THREE COURSES - \$19.00 | FIRST & MAIN COURSES (no dessert) - \$16.00

### TO START: CHOICE OF

Salade Verte 

House Salad

(fresh spinach, red leaf lettuce, dijon vinaigrette)

Soupe à l'Oignon

Our Signature Mountain-Style French

Onion Soup

Soupe du Jour

Soup of the Day

### MAIN COURSE: CHOICE OF

La Crêpe au Crabe

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

Le Poisson Frais du Jour

Catch of the Day (Market)\*

Your waiter will be happy to describe how the Chef will prepare  
today's fish.

La Quiche du Jour

Today's Quiche served with a Small Green Salad

Suprême de Poulet à la Grenobloise 

Pan Seared Chicken Scallopini, Sautéed Vegetables,  
Served with a sauce of browned butter, capers, parsley, and  
lemon (Southern France)

Le Saumon Grillé d'Ecosse 

Grilled Scottish Salmon\*, Crispy Potatoes,  
Medley of Vegetables, **Choice of Sauce:**  
Shallots, Lemon, & Capers Beurre Blanc Sauce

Petite filet Mignon à l'Échalote 

Grilled 5oz. Beef Tenderloin\*, Crispy Potatoes and Sautéed  
Spinach, Shallots Confit & Port Wine Demi-Glace

OR Truffle Vinaigrette 

Coquilles Saint-Jacques et Crevettes au Gratin

Pan seared large diver sea scallops, Wild Warm Water Shrimps, orzo  
risotto, vegetable medley, baked with Parmesan Velouté "en  
cocotte"

Cochon Façon Normande 

Pork Tenderloin Duo:

- ◆ Port Wine and Caramelized Apples
- ◆ Mushroom Calvados Cream Sauce

### DESSERT COURSE: CHOICE OF

Le Yaca Version du Tiramisu

Chef's Version of Tiramisu

Crème Brûlée à la Vanille 

Made with Madagascan Vanilla Beans

La Profiterole à la Vanille  
et sa Sauce Chocolat

One Vanilla Ice Cream Profiterole,  
Chocolate Sauce

La Marquise au Chocolat 

House specialty: Rich flourless Chocolate  
truffle cake, "Crème Anglaise" Sauce

Trio de Sorbets 

Passion fruit, raspberry, and lemon

Charlotte Citron

sauce Framboises 

Delicate combination of light citron  
mousse, thin almond crust, fresh raspberry  
sauce

Le Fondant au Chocolat

Warm chocolate cake, vanilla ice cream,  
candied hazelnuts

***This menu is not available on Sundays***



heart-healthy; low sodium & cholesterol



gluten-free

\*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)