



# Happy New Year!!

## LOBSTER BISQUE EN CROUTE

### FOIE GRAS TERRINE

Fig preserve, toasted brioche,

### COQUILLES ST. JACQUES

Sea Scallops, bay shrimp and mushrooms  
in a light cream sauce  
with a cheese and garlic parsley crust

### DECADANCE OF SALMON AND CREAM CHEESE

Marinated Smoked Salmon  
served with herbed cream cheese  
finished with Cucumber Salad

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### BOSTON LETTUCE

Pecans, blue cheese crumbles,  
mustard seed vinaigrette

### SALADE TOMATES ET CHEVRE

Three different tomatoes with herb goat cheese  
and balsamic vinaigrette

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### FILET AND LOBSTER STREUDEL

Tournedo of beef, port wine sauce  
served with lobster streudel-thermidor style  
vegetable of the day and starch of the day.

### ROAST PRIME RIB OF BEEF

Au jus, served with stuffed baked potato  
and seasonal vegetables

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### CREPE SUZETTE

Crêpes served with a hot sauce of caramelized sugar,  
Orange juice and Grand Marnier

### SOUFFLES

Grand Marnier, Pumpkin, or Raspberry

### CRÈME BRULÉE

Served with raspberries

80. per person

## PUMPKIN BISQUE

Topped with curry cream,  
finished with maple syrup

## CLASSIC ONION SOUP

Traditional onion soup with apple cider and cream,  
Gratinee with gruyere and emmenthal cheeses

## SHRIMP ANDRE

Tomato confit, champagne beurre blanc,  
capers

## ONION TART

Caramelized onions, bacon bits,  
herb boursin cheese

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## CLASSIC AMERICAN WEDGE SALAD

Iceberg topped with crispy applewood smoked  
Bacon, maytag blue cheese and tomatoes  
finished with creamy Italian dressing.

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## DUCK A L'ORANGE

Braised red cabbage,  
sweet potato parsnip pie

## FILET MIGNON

Tenderloin with wild mushrooms,  
Bordelaise sauce,  
Fresh vegetable and starch of the day

## HERB-ROASTED FILET OF SALMON

Topped with braised fennel and tomato beurre blanc,  
Fresh vegetable and starch of the day.

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## CRÈME BRULÉE

Served with raspberries

## CREPE SUZETTE

Crêpes served with a hot sauce of caramelized sugar,  
orange juice, and Grand Marnier

## APPLE TART

Served warm with caramel ice cream

\*Substitute a Soufflé for an additional 6.

70. per person