

# Happy New Year!!

LOBSTER BISQUE  
en Croute

FOIE GRAS TERRINE  
Fig Preserve, Toasted Brioche

DECADENCE of SALMON  
& CREAM CHEESE  
Marinated Smoked Salmon  
Herbed Cream Cheese  
Cucumber Salad

COQUILLES ST. JACQUES  
Sea Scallops, Bay Shrimp, Mushrooms  
Light Cream Sauce  
Cheese & Garlic Parsley Crust

BOSTON LETTUCE  
Pecans, Blue Cheese Crumbles  
Mustard Seed Vinaigrette

SALADE TOMATES ET CHEVRE  
Three Different Tomatoes, Herb Goat Cheese  
Herb Vinaigrette

FILET AND LOBSTER THERMIDOR  
Petite Tenderloin of Beef, Peppercorn Sauce  
Classic Lobster Thermidor,  
Vegetable, Starch of the Day

CARVED MUSTARD CRUSTED  
RACK OF LAMB  
Medley of Fresh Vegetables, Starch of the Day  
Lamb Sauce

CREPES SUZETTE  
Crepes, Caramelized Sugar  
Orange Jus, Grand Marnier Sauce

SOUFFLÉS  
Grand Marnier or Pumpkin

CHOCOLATE TEMPTATION  
Layered Cake, Chocolate Genache

\$89. per person\*

\*you may substitute from the right side\*

PUMPKIN BISQUE  
Maple Syrup

SHRIMP SCAMPI  
Crème Fraiche

FRENCH ONION & TOMATO TARTE

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CLASSIC AMERICAN WEDGE  
WALDORF STYLE  
Iceberg Lettuce, Applewood Smoked Bacon  
Maytag Blue Cheese, Tomatoes  
Marinated Apples, Grapes and Walnuts

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CHICKEN WELLINGTON  
Roasted Chicken Breast, Mushroom Duxelle  
Puff Pastry, Spinach Sauce  
Vegetable, Starch of the Day

ROASTED CARVED PRIME RIB  
Stuffed Baked Potato  
Vegetable of the Day  
Au Jus, Horseradish Sauce

STUFFED FILET OF SALMON  
Filet of Salmon Stuffed with Shrimp Mousse  
Spinach Sauce, Vegetable, Starch of the Day

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CRÈME BRÛLÉE  
Vanilla Custard, Caramelized Sugar

CREPES SUZETTE  
Crepes, Caramelized Sugar  
Orange Jus  
Grand Marnier Sauce

\$79. per person\*

\*Upgrade to a Soufflé for \$6