



Happy New Year!!

LOBSTER BISQUE EN CROUTE

FOIE GRAS TERRINE

Fig preserve, toasted brioche,

COQUILLES ST. JACQUES

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

SALMON GRAVLAX

Marinated Salmon finished in cognac
served with assorted wild greens

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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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BEEF AND LOBSTER

Tournedos of beef, port wine truffle sauce
served with lobster thermidor,
au gratin potatoes and seasonal vegetables

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, Chocolate, or Raspberry

### CRÈME BRULÉE

Served with raspberries

75. per person

## PUMPKIN BISQUE

Topped with smoked bacon,  
curry cream, finished with maple syrup

### SHRIMP ANDRE

Tomato confit, champagne beurre blanc,  
capers

### ONION TART

Caramelized onions, bacon bits,  
herb goat boursin cheeses

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BOSTON LETTUCE

Pecans, blue cheese crumbles,
mustard seed vinaigrette

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### DUCK A L'ORANGE

Braised red cabbage,  
sweet potato parsnip pie

### FILET MIGNON

Tenderloin topped with wild mushrooms,  
Bordelaise sauce, au gratin potatoes,  
and seasonal vegetables

### HERB-ROASTED FILET OF SALMON

Topped with crab meat and tomato beurre blanc,  
au gratin potatoes, fresh vegetables 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 \$5.

65. per person