

ENTRÉES FROIDES

- Terrine de Foie Gras** 14.00
The finest duck foie prepared with Armagnac in traditional terrine style (served cold)
- Napoléon de Crabe** 13.00
Jumbo lump crabmeat on baby spinach, tomato concassée and balsamic vinaigrette
- Saumon Fume d'Écosse "Prepared Tableside"** 11.00
Scottish smoked salmon, carved to order and served with traditional accompaniments
- Caviar sur Glace** Mkt. Price
Caviar of the day served in traditional style

ENTRÉES CHAUDES

- Escargots à la Bourguignonne** 10.00
Burgundy snails sautéed in butter, garlic and parsley, finished with fresh herbs and bread crumbs
- Huitres Rockefeller et Bienville** 13.00
Served in traditional New Orleans style . . . a duo of oysters Rockefeller and Bienville
- Feuillantine de Crustacés** 14.00
Lightly baked puff pastry filled with Louisiana seafood, prepared in a light nantua sauce
- Ris de Veau et huitres aux lychees** 12.00
Sautéed sweetbread and oyster topped with ginger and lychee sauce

SOUPES - POTAGES

- Gratinée à l'Oignon** 6.00
French onion soup prepared in the classic French Style
- Soupe de Tortue** 7.00
Turtle soup garnished with lime and boiled egg and a dash of dry sack sherry
- Crème du Jour** 6.00
A delightfully rich yet light creation of our Chef, truly a pleasure to the palâte

SALADES

- Salade Maison** 8.00
Baby greens, shaved celery and carrots, roma tomato, roasted pecans tossed with tarragon Dijon mustard vinaigrette
- Salade au Fromage de Chèvre es Magnet de Canard Sèchè** 11.00
Curly endive and Belgan endive tossed with truffle sherry vinaigrette served with asparagus, pine nuts and warm goat cheese wrapped with duck breast prosciutto

POISSONS

- Poisson Louisiane** 27.00
Another Louis XVI original! Fresh fish filet, topped with sautéed banana and red bell pepper
- Thon Grille aux deux beurres** 24.00
Grilled Tuna with red and white butter sauces, served with roasted baby vegetables and caramelized pearl onions
- Filet de Poisson du Jour Amandine** 26.00
Fresh fish filet sautéed in butter, with traditional French Amandine

VIANDES

- Carnard Rôti Sauce Montmorency** 25.00
Roasted duckling with a perfectly balanced sweet and sour sauce of Montmorency cherries
- Filet de Boeuf Wellington (for two)** 65.00
Beef Wellington baked in puff pastry with perigourdine sauce
- Filet de Boeuf Aux Champignons** 35.00
Sautéed beef tenderloin topped with shiitake, Portobello, crimini and button mushroom in port wine sauce
- Filet Mignon au Poivre (Prepared Tableside)** 34.00
Tournedos of beef, sautéed in butter, flamed with brandy and finished with a green peppercorn cream sauce
- Carré D'Agneau Gourmet** 35.00
Rack of lamb coated with Dijon mustard and seasoned bread crumbs, served with a garlic demi glaze sauce

