

COLD APPETIZERS

Golden Osetra or Beluga Caviar - 1 oz.

Served with Condiments and Buckwheat Blini

195/295

Chilled Seafood Platter Assortment

*Maine Lobster, Snow Crab Claws, Jumbo Tiger Shrimp and King Crab
Legs*

Cocktail and Mustard Sauces

35 Per Person

Jumbo Lump Crab Stuffed Piquillo Peppers

Avocado and Spicy Cocktail Aioli

22

Smoked Salmon Parfait with Hackleback Caviar

Salmon Mousse, Horseradish Cream and Buckwheat Blini

20

Andre's Foie Gras Terrine

Roasted Pineapple, Shiitake Mushrooms and Black Truffle Vinaigrette

26

Angus Beef Carpaccio

Puff Pastry, Dijon Mustard, Watercress and Parmesan Cheese

18

Chilled Australian Rock Lobster Tail with Black Truffles

Vegetable Salpicon, Frisée and Ruby Grapefruit Vinaigrette

25

HOT APPETIZERS

Crispy Tiger Shrimp Stuffed with Pancetta and Shrimp Mousse

Orange Cous Cous and Almond Vinaigrette

23

Calamari Steak

Sautéed with Lemon Butter and Almonds

18

Pan Seared Diver Scallops and Crispy Chorizo Ravioli

Roasted Peaches, Green Onions and Manchego Cream Sauce

25

Escargots de Bourgogne

Garlic Herb Butter

16

Pan Seared Foie Gras

à la Façon du Chef

28

SALADS

Bouquet of Mixed Greens and Herbs

Caraway Cracker, Goat Cheese and Aged Balsamic Vinaigrette

13

Phyllo Wrapped Baked Anjou Pear

Roquefort Cheese, Fig Confiture, Spicy Pecans and Pomegranate Vinaigrette

16

Warm Duck Confit, Black Truffle and Spinach Salad

Toasted Brioche and Sunnyside Quail Egg

16

Watercress, Arugula and Serrano Ham Salad

Smoked Bacon, Crispy Potatoes and Parmesan-Lemon Vinaigrette

14

FISH

Imported Dover Sole

Sautéed Véronique, Grenobloise or Amandine

67

2lb. Live Maine Lobster

Grilled, Steamed or Thermidor

68

Sautéed Atlantic Salmon "Oscar" with King Crab Legs

Buttered Asparagus, Fingerling Potatoes and Béarnaise

39

ENTREES

Sautéed Veal Loin Medallions

Crispy Sweetbread and Green Onion Fondue, Country Ham, Ruby Grapefruit

Whole Grain Mustard and Pinot Noir Reduction

42

Roquefort Cheese Crusted Chicken Breast

Smoked Bacon Sausage, Sautéed Potato Gnocchi, Fiddlehead Ferns

Baby Shiitake Mushrooms and Roasted Chicken Jus

34

Pan Seared Muscovy Duck Breast and Cherry Stuffed Duck Leg

Foie Gras Mousse, Haricots Verts, Pine Nuts, Smoked Bacon and Orange Shallot Sauce

36

Green Peppercorn Crusted Filet Mignon

Truffle Potato Croquette, Jumbo Asparagus and Cognac Cream Sauce

48

Grilled New York Strip with Snow Crab Claws

Creamed Spinach and Parmesan Potato Gratin

Dijon Mustard Hollandaise

49

Herb Crusted Colorado Rack of Lamb

Stuffed with Apricot and Merguez Sausage, Prosciutto Crusted Leeks, Fondant Potatoes

Feta Cheese Croustillant, Horseradish Leek Jus and Lamb Jus

52

DESSERTS

Banana Three Way

Cinnamon Banana Fritters with Vanilla Bean Caramel

Banana Bread with Chilled Bavarian Cream

Almond Crusted Chocolate Banana Pops

Roasted Peach Strudel Cigars

Parfait of Crème Fraîche Ice Cream, Raspberry and Peach Compotes

Warm Chocolate Fondant

Pineapple Truffle Center with Tropical Sherbet and Mango Confit

**Please request the above desserts when placing your dinner order.*

All Desserts are \$12