

# A LA CARTE MENU

## Appetizers

**Black Sesame Seed Crusted Loin Tuna Carpaccio \$11.50**

with Mustard Oil, Mixed Green Salad , Wasabe Vinaigrette.

**Grilled Marinated Sardines \$8.50**

Filletted with Burgundy Vinaigrette, and Radicchio Blend Cup Salad.

**Homemade Duck Pate Toulouse-Lautrec \$10.50**

with Shallot Confités, Salad Bouquet & a Drizzle of Balsamic Cream.

**Goat Cheese Napoleon Bonaparte \$ 9.00**

With Roasted zucchini, eggplant, olive oil, garlic, Goat Cheese, sweet chorizo , salad.

**Escargot A la Bourguignonne \$10.50**

Petit Gris Snails Cooked in a Garlic, Parsley and Butter Sauce.

**Lobster Salad " Nos Amours" \$14.50**

Flambéed With Pastis Liquor, Tomatoes, shallots, flat parsley, and cream .

**Gabriel's Salad \$ 8.00**

A bed of Spring Mixed Salad with Roasted Walnuts, gorgonzola & tomato Cherries.

**French Onion Soup Au Gratin \$6.00**

Caramelized Onions topped with Croutons and Gruyere Cheese.

**Chilled Gazpacho Mona Lisa \$ 7.00**

Fresh Roasted Tomatoes, garlic, herbs, olive oil, Blend served with a Basil Sorbet.

## Entrees

**Dover Sole " A la Meunière" \$30.00**

Served with Clarified Butter, filletted at the Tableside.

**Halibut Pot au Feu En Robe de Chambre \$25.50**

Sweet White Wild Halibut cooked with herb & fish broth, Oyster Dumplings, Vegetables.

**Lemon and Herb Risotto Voluptueux \$18.50**

Risotto cooked in fish broth with lemon confit, herbs, and Baccala salt cod.

**Pan-Seared Wild Grouper Fantasia \$22.00**

with Yogurt and Fresh Chive Sauce Served with a Carrot Oregano Flan.

**Grilled Maine Lobster Medallions Red Velvet \$30.00**

A 1 ½ lb. Lobster sautéed, served on a bed of Seafood Waffles, Red Wine Balsamic Reduction.

## Entrees

### **The Vegetarian Display \$15.00**

A Carrot-Oregano Flan with Grilled Summer Squash and Fresh Tomato Compoté.

### **Wild Mushroom Raviolis A la "Jack" \$16.50**

With Fresh Asparagus, cream and Dried Tomato Sauce.

### **Bow Tie Pasta Ma Poulette \$16.50**

With Sautéed Smoked Chicken and Gorgonzola Cream Sauce.

### **Filet Mignon Béarnaise \$28.00**

Beef Tenderloin topped with Béarnaise Sauce.

### **Oven-Roasted Rabbit Leg A la Provencale \$25.00**

with Citrus Tarragon Marinade and Grilled Summer Squash

### **Duck Roulade Pèché Mignon \$21.50**

with Caramelized Peaches, and Carrots and Onion Compote

### **Jamison Grass-Fed Rack of Lamb Verdoyante \$28.00**

covered with a herb crust and oven roasted, Serve with a mint infused reduction.

### **Pan-Seared Pork Medallions Forestière \$22.50**

with Morel Sauce and Savoy Cabbage Stewed

## Desserts

### **International Cheese Plate Assortment \$10.00**

### **Mélange of Natural Fruit Sorbets Trilogy \$7.50**

Chef's Severac personally prepared of (Raspberry, Peach, Apple Maple) with Ginger Peppercorn Cup.

### **Warmed Chocolate Orange Ganache Tortes with Vanilla Ice Cream \$8.50**

### **Rhubarb and Strawberry Crunchy Rolls with Crème Anglaise \$8.00**

### **William's Soufflés \$10.00**

Chocolate Soufflé or Grand Marnier Soufflé (please allow 15 minutes, preparation time.)

### **La Crème Brulée Vanilla-Rosemary \$9.50**

A true French delight with a burnt sugar topping, served with Banana Rhum Flambéed.

### **Mango Mousseline Sweet Dream \$8.00**

In Ginger Tuile with Caramel-Mango Sauce