



DELICACY MENU

Create your own menu!

Starters

Salmon Tartar Finely-chopped wild caught salmon, cured with lemon juice, fresh herbs and seasoning

Escargot Imported French snails baked in garlicparsley butter

Salade Lyonnaise Frisée lettuce, sautéed bacon, soft-boiled eggs, homemade croutons, topped with a tangy poppy seed dressing

Salade Niçoise Tomatoes, steamed potatoes and green beans, hard-boiled eggs, Ahi tuna, Nicoise olives and sardines – served with a Dijon vinaigrette

Soupe de Poulet au Lait de Coco Creamy soup made of roasted chicken in a coconut milk-curry broth

Vichyssoise Famous American-born French soup consisting of puree leeks, onions, potatoes and cream – served cold or hot

Sides

Gnocchi à la Parisien Handmade dumplings with a rich shallot and Swiss cheese sauce

Gratin de choux-fleurs Cauliflower baked in a creamy garlic sauce

Purée de fèves au chorizo Olive oil-sweated fava beans emulsified with julienned Spanish chorizo

Mille de Purée d'Artichauts Napoleon of Yukon Gold potato chips and pureed artichokes

Fenouil Confit aux Agrumes Fennel cooked confit in citrus stock

Entrees

Bœuf à la ficelle (Tribute to Edith Piaf) Beef filet cooked in a flavorful broth along with carrots and green beans, served with horseradish and mustard

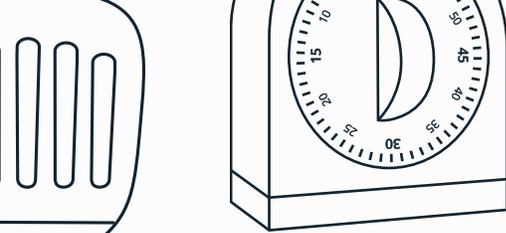
Duck Magret Duck breast cooked in its own fat and accompanied by a green peppercorn and shallots sauce

Paupiette de Poisson Parma ham wrapped monkfish, decorated with vegetable medley center

Swiss Fondue Imported French cheese and white wine melted down with a classic fondue pot and served with square of homemade bread

Tartiflette (Chef's winter favorite) Gratin casserole of potatoes, reblochon cheese and bacon

Veal Orloff Braised veal loin interlaced with finely chopped mushroom and onion topped with a béchamel sauce and browned in the oven



Desserts

- Lavender Crème Brûlée** Rich lavender custard with hard caramel shell
- Chocolate Soufflé** Fluffy chocolate cake with a melted chocolate center
- Lava cake** Molten chocolate cake with vanilla ice cream
- Tarte tatin** Classic French upside down apple pie
- Chocolate mousse**
- Banane flambée** Bananas Foster with vanilla ice cream
- Crepes suzette**
- Profiteroles**

