

TWO COURSE DINNER

First course, choice of:

French onion soup gratinee

Lobster bisque

Mixed green salad balsamic vinaigrette

ENTREES (Second Course)

Homemade Ravioli	14.95
Eggplant Napoleon	15.95
Beef Bourguignon	17.95
Coq au Vin	17.95
Brook trout amandine	19.95
Filet of Sole meuniere	19.95
Salmon Filet with a light dill cream sauce	19.95
Sauteed Frog Legs provencale	19.95
Crispy Boneless Roasted Duck with port and cherries	22.95
Lobster Crepe with champagne, orange Sauce	22.95
Seared Sea Scallops over spinach.....	22.95
Braised Boneless Beef Short Rib over mushroom polenta	24.95
Roasted Rack of Lamb with a honey mustard breadcrumb crust.....	24.95
Steak au poivre	24.95
Filet Mignon bearnaise	29.95
Black Sea Bass w/two dipping sauces.....	29.95
Add an Appetizer	9.95
House- Cured Salmon	12.95
One dozen escargot	12.95
Bloc de foie gras	22.95
Add any Dessert	9.00
Coffee, tea, espresso,	2.95
The Worlds Best Garlic Bread	4.95

FOUR COURSE DINNER

APPETIZERS

Pate maison

Beets, endives, walnuts, roquefort,

Chicken livers, mushroom, onion, sherry

Shrimp cake with corn and black bean salad

Veal or Duck ragout over pasta

Clams or Mussels in a white wine, garlic, Thyme broth

Garlic sausage with french lentils

Homemade ravioli

Vegetable stuffed mushroom

House cured salmon (7.95 extra)

One dozen escargot (7.95 extra)

Bloc de foie gras (12.95 extra)

MID COURSE

Choice of french onion soup gratinee, lobster bisque

or mixed green Salad with balsamic vinaigrette

ENTREES

Homemade Ravioli	27.95
Eggplant Napoleon	28.95
Beef Bourguignon	30.95
Coq au Vin	30.95
Brook Trout Amandine	32.95
Filet of Sole meuniere	32.95
Salmon Filet with a light dill cream sauce	32.95
Sauteed Frogs Legs provencale	32.95
Crispy boneless roasted Duck with port and cherries	35.95
Lobster Crepe with champagne, orange sauce	35.95
Seared Sea Scallops over spinach	35.95
Braised Boneless Beef Short Rib over mushroom polenta	37.95
Roasted Rack of Lamb with a honey mustard breadcrumb crust	37.95
Steak au poivre	37.95
Filet Mignon bearnaise	42.95
Black Sea Bass w/two dipping sauces	42.95

DESSERTS

Chocolate Mousse

Creme Caramel

Coffee

Peach Melba

Poire Helene

Espresso

Lemon Sorbet

Crepe du jour

Tea