



Menu Grand Cru
\$78 per person

First Course
choice of:

Moules Marinieres
Le Grand Caesar with prawns
Beet Salad with arugula, goat cheese and marcona almonds
Chef's Soup or Onion Soup Gratinee

Main Course
choice of:

Tournedos Rossini - Filet, Foie Gras and Truffle Demi Glace
Demi Volaille - Pan Roasted Boneless Half Chicken With Truffle Sauce
Prime New York Steak Au Poivre
Rack of Lamb
Fish Preparation of the day
Vegetarian Preparation of the day

Dessert Course
choice of:

Creme Brulee
Chocolate Pot de Creme
Goat Cheese Cheesecake
Lemon Tart



Starter Course options:

\$9 per person for Cheese or Charcuterie
\$17 per person for Cheese and Charcuterie
\$10 per person for Raw Bar (oysters on the half-shell, prawn cocktail)
\$25 per person for Cheese, Charcuterie and Raw Bar

Price includes tea, coffee and soda, does not include tax or gratuity