

**Restaurant Week Dinner Menu**  
*Monday through Sunday “Du Lundi au Dimanche” Three Course...\$35*

*(Sales Tax, Gratuity Excluded)*

**APPETIZERS**

*Soupe du Jour*

*Soup of the Day*

*Gazpacho*

*Tomatoes, Cucumber, Scallions, Cilantro and Watermelon*

*Salade “Cacao”*

*Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,  
Goat Cheese, Balsamic Dressing*

*Salade de Betteraves et Mozzarella*

*Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,  
Balsamic and Olive Oil*

*Pâté de Faisan*

*Pheasant Pâté with French Cornichons and Mixed Greens*

*Sautéed Spicy Shrimp*

*in Tomato White Wine Sauce with Chili Pepper,  
Shallots and Parsley*

**ENTREES**

*Magret de Canard, Sauce Myrtille*

*Pan-Seared Duck Breast with Sautéed Mushrooms and Spinach, Potato Gratin,  
Port Wine Blueberry Sauce*

*Carré d'Agneau aux Herbes*

*Herb, Mustard and Bread Crusted Rack of Lamb with Roasted Potato,  
Asparagus, Rosemary Jus*

*Onglet de Boeuf aux Echalottes*

*Grilled Hanger Steak with Caramelized Shallots, French Fries, Red Wine Sauce*

*Saumon Grillé*

*Grilled Salmon Filet with Asparagus, Blue Cheese Polenta Cake and  
Old Fashioned Mustard Cream Sauce*

*Mahi Mahi Grillé*

*Pistachio Crusted Mahi Mahi in Mango Champagne Sauce with  
Roasted Beets and Herbed Potato Cake*

*Raviolis aux Champignons*

*Portobello Mushroom Raviolis with Grilled Asparagus, Shaved Parmesan,  
Fresh Tomato Basil Sauce*

**DESSERTS**

*Black Forest Cake With Mango Coulis*

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*Apple Tart With Raspberry Sauce*

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*Trio Cremes Brulees - Vanilla, Chocolate, and Mango*