



# 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

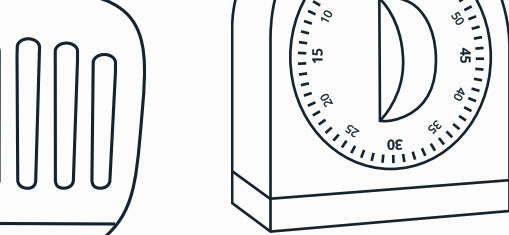
**Duck Magret** Duck breast cooked in its own fat and accompanied by a green peppercorn and shallots sauce

**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**

