

Easter Special

Sunday, April 4th 2010



Appetizer:

- *Cream of Leeks and Potato Soup* 6.95
- *Mixed Exotic Mushrooms Sautéed with Garlic, Basil Tomato and Pine Nuts* 8.95
- *Frisée Salad with Duck Confit, Apple, Bacon Bits, Walnuts and Raspberry Vinaigrette* 9.50
- *Salmon Tartare with Seaweeds* 8.95

Main Course:

- *Pan Seared Wild Rockfish Served with Organic Bockchoy and Orange Emulsion S* 26.00
- *Bouillabaisse “Petits Plats” style: Salmon, Scallops, Trout, Shrimp, Muusels in Saffron Broth served with Croutons and Aioli* 26.00
- *Roasted Leg of Lamb with Potato au Gratin, Vegetables and Rosemary Lamb Juice* 24.00
- *Beef Tenderloin with Creamy Mashed Potatoes, Vegetables, Shallot Confit Red Wine Sauce* 28.00
- *Homemade Three Color Vegetable Lasagna with Grana Panado Cheese and Mache Salad* 20.00

Bon Appétit!