

AMUSE BOUCHE

BLEU CHEESE GOUGÈRES WITH
LINGONBERRY

SOUPS (CHOOSE ONE)

CREAM OF BARLEY
HEARTY SOUP TOPPED WITH
FRIED CROUTONS

CONSOMMÉ OLGA
RICH CLARIFIED CHICKEN STOCK POURED
OVER SLICED SCALLOPS AND BRUNOISE
OF VEGETABLES

SALADS (CHOOSE ONE)

COLD ASPARAGUS WITH VINAIGRETTE
SERVED ON BABY BEET GREENS
CHILLED PICKLES, CHEESE & STEWED FIGS
SERVED WITH HOMEMADE
GRAIN BISCUITS
HOUSE OR CAESAR SALAD
FOR THE LESS ADVENTUROUS

APPETIZERS (CHOOSE ONE)

OYSTERS CASINO
FRESHLY SHUCKED AND TOPPED WITH
BACON, ONION, GARLIC & PECORINO
ROMANO

QUAIL & CRESS
ROASTED QUAIL STUFFED WITH WILD
RICE, ON A BED OF WATERCRESS AND
FINISHED WITH A HEARTY VEAL JUS

SMOKED SALMON MOUSSELINE
PIPED ON ENGLISH CUCUMBER ROUNDS
WITH FRESH DILL

INTERMEZZO

AMERICAN ICE CREAM & A SIDE OF
GRUEL

ENTREES (CHOOSE ONE)

FILET LILI

6OZ FILET MIGNON TOPPED WITH
SEARED ARTICHOKE HEARTS, FOIE
GRAS AND BORDELAISE SAUCE.
ACCOMPANIED BY PARMENTIER
POTATOES AND GREEN PEAS

SAUTÉ OF CHICKEN LYONNAISE
FRENCHED CHICKEN BREAST PAN-
SEARED, TOPPED WITH A GARLIC &
WHOLE GRAIN MUSTARD GLAZE.
SERVED WITH BOILED RICE AND
ASPARAGUS

SPRING LAMB

TENDER RACK OF LAMB WITH
ROSEMARY CRUST, SERVED WITH
POTATO ROUNDS AND PEAS. FINISHED
WITH A THYME & MINT JUS

BAKED SEABASS

SERVED ON A BED OF SHARP SAUCE
WITH WILD RICE AND CARROT PURÉE

DESSERTS (CHOOSE ONE)

CHOCOLATE ECLAIR
FRESH FRUIT & CHEESE
PLUM PUDDING