

# LA GRENOUILLE

## Outdoor Menu À La Carte

### *For Cocktails*

Marcona Almonds, Matchstick Potatoes, Cheese Puffs 12.00

### *Appetizers*

Butternut Squash, Chestnut Velouté 12.00

Split Pea Soup, Pumpernickel Croutons 12.00

Three Cheese Onion Soup Gratinée 15.00

Warm Lobster Medallion Salad, Avocado, Grapefruit, Citrus Dressing 26.00

Tuna Niçoise Salad, Mustard Dressing 26.00

Smoked Salmon Blini, Jumbo Lump Crabmeat 34.00  
(with Caviar \$20.00 supplement)

Chilled Foie Gras Terrine, Peppercorn, Sauterne Wine "Gelée" 38.00

### *Main Courses*

Cheese Soufflé 26.00

Lobster Ravioli "Beurre Blanc" Tarragon Sauce 34.00

La Grenouille's Classic Whitefish Quenelles 34.00  
(with Caviar \$20.00 supplement)

Green Tea Noodles, Bok Choy 34.00  
Shiitake Mushrooms, Tofu, Ginger Garlic Sauce

Grilled Seafood Medley with Coconut Curry Velouté 34.00  
Coriander, Basmati Rice

"Old Blue Eyes" Roasted Chicken 36.00  
Champagne Sauce, Mushroom Duxelle, Candied Celery

Filet Mignon, Truffled "Perigueux" Sauce 49.00  
Roasted Grenaille Potatoes, Spinach

Pan Seared Foie Gras, Pineapple Peppercorn Chutney 55.00  
Spiced French Toast

Sautéed Frogs Legs Provençale, Butter and Garlic Sauce 59.00

La Grenouille's Dover Sole 74.00  
Dijon Hollandaise, String Beans

### *Desserts*

Box of Petit Fours Cookies 16.00

Assorted Fruit Salad, Raspberry Mint Coulis 16.00

Floating Meringue Island, Vanilla Custard Sauce 16.00

Lemon Raspberry Tartelette 16.00

Dark Chocolate "Valrohna" Mousse, with Strawberries 21.00

Assorted Cheeses, Fresh, Dried Fruits 26.00

Crêpes Flambeed, Orange Medallions, Grand Marnier Liqueur 26.00

Choice of Soufflés 26.00

Tea ~ Coffee 6.00

Please notify us of any food allergies before ordering.