

LA GRENOUILLE

Outdoor Summer Menu 2020

For Cocktails

Marcona Almonds, Matchstick Potatoes, Cheese Puff Medley

Appetizers

Chilled Asparagus Vichyssoise
Split Pea Soup, Pumpernickel Croutons
Chilled Tomato Gazpacho, Basil Mousse
Three Cheese Onion Soup Gratinéed
Shiitake, Soybean Sprout Salad, White Truffle Oil
Artichoke Heart Carpaccio, Poached Quail Eggs
Melon, Prosciutto Ham, Fresh Cracked Pepper
Lobster Medallion, Avocado, Grapefruit Salad
Tuna Niçoise Salad, Mustard Dressing
Smoked Salmon Blini, Jumbo Lump Crabmeat
(with Caviar \$20.00 supplement)
Caspian Sea, Golden Osetra Caviar
(\$141 Supplement)

Main Courses

Cheese Soufflé
Lobster Ravioli "Beurre Blanc" Tarragon Sauce
La Grenouille's Classic Whitefish Quenelles
Green Tea Noodles, Bok Choy
Shiitake Mushrooms, Tofu, Ginger Soy Sauce
Trio of Grilled Seafood
Bouillabaisse Sauce or Light White Truffle Oil
Roasted Free Range Chicken
Mushroom Duxelle, Champagne Sauce
Filet Mignon of Beef, Truffled Sauce
Roasted Grenaille Potatoes
Pan Seared Foie Gras, Pineapple, Peppercorn Chutney
Spiced French Toast
Frogs Legs Sautéed Provençale, Butter and Garlic
(\$15 Supplement)
La Grenouille's Dover Sole
String Beans, Asparagus, Mustard Hollandaise
(\$18.00 Supplement)

Desserts

Assorted Fruit Salad, Raspberry Mint Coullis
Floating Meringue Island, Vanilla Custard Sauce
Lemon Raspberry Tartelette
Strawberry Shortcake, Fresh Mint
Assorted Cheeses, Fresh, Dried Fruits
Dark Chocolate Valrohna Mousse, Grand Marnier Sabayon
Iced Grapefruit Granité with Vodka
Crêpes, Fresh Orange Medallions, Cointreau Liqueur Sauce
Choice of Soufflés

Prix Fixe
\$152

Due to our very limited outdoor seating, reservations are suggested to secure your table.

A premium prix fixe menu is offered with your reservation.

Without reservation, we offer the option of a non premium menu or premium prix fixe menu.

We thank you for your comprehension during these challenging times.