

LA GRENOUILLE

St Exupery Fireplace

Upstairs Room

Cocktail Nibbles

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Seasonal Amuse Bouche

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Appetizers

Lemon Scented Celery Root Velouté
(with Jumbo Lump Crabmeat \$15.00 Supplement)

Saffron Spiced Lobster Bisque

Split Pea Soup "1962", Pumpernickel Croutons

Three Cheese Onion Soup Gratinéed

Artichoke Heart Carpaccio, Poached Quail Eggs, White Truffle Oil

Warm Lobster Medallion Salad with Avocado, Grapefruit, Citrus Dressing

Chilled Terrine of Foie Gras, Peppercorn Sauterne Wine "Gelée"
Toasted Brioche

Baked Little Neck Clams, White Wine, Garlic Sauce

Duo of Chilled Oysters, Jumbo Lump Crabmeat Cocktail

Smoked Salmon Blini with Caviar

Caspian Sea, Golden Osetra Caviar

Blinis, Crème Fraîche

(\$165.00 Supplement)

Main Courses

Lobster Tail Medallion Raviolis, "Beurre Blanc" Caviar Sauce

La Grenouille's Classic Whitefish Quenelles
(with Caviar \$20 supplement)

Grilled Seafood Medley with Coconut Curry Velouté
Coriander, Basmati Rice

Green Tea Noodles, Bok Choy

Shiitake Mushrooms, Tofu, Ginger Garlic Sauce

"Old Blue Eyes" Roasted Chicken

Champagne Sauce, Mushroom Duxelle, Candied Celery

Filet Mignon, Truffled "Perigueux" Sauce

Roasted Grenaille Potatoes, Onion Rings, Spinach

Oxtail Bourguignon, Cauliflower Purée

Pan Seared Foie Gras, Pineapple, Peppercorn Chutney

Spiced French Toast

(\$15.00 Supplement)

Sautéed Frogs Legs Provençale, Butter and Garlic Sauce
(*\$15.00 Supplement*)

La Grenouille's Classic Sole

Dijon Hollandaise, String Beans, Asparagus

(\$25.00 Supplement)

Desserts

Assorted Fruit Salad with Grand Marnier Sabayon

Floating Meringue Island, Vanilla Custard Sauce

Lemon Raspberry Tartelette

Dark Chocolate "Valrohna" Mousse, Fresh Strawberries

Iced Grapefruit Granité with Vodka, Candied Lemon

Assorted Cheeses, Fresh, Dried Fruits

Warm Apple Tart, Vanilla Bean Ice Cream, Walnut Crumble

Crêpes Flambeed, Orange Medallions, Grand Marnier Liqueur

Hot Chocolate Torte, "Arabica" Espresso Sauce

Choice of Soufflés

Complimentary Glass of Lucien Albrecht Sparking Wine or Taylor Fladgate Port

Prix Fixe

\$195

Please notify us of any food allergies before ordering.

Please note, in maintaining our sanitary, safety precautions a 10% surcharge will be added to your bill. We thank you for your comprehension.