

LA GRENOUILLE

Outdoor Summer Menu

À La Carte

Appetizers

- Chilled Asparagus Vichyssoise 12.00
Split Pea Soup, Pumpernickel Croutons 12.00
Chilled Tomato Gazpacho, Basil Mousse 12.00
Three Cheese Onion Soup Gratinéed 15.00
Shiitake, Soybean Sprout Salad, White Truffle Oil 19.00
Melon, Prosciutto Ham, Fresh Cracked Pepper 26.00
Lobster Medallion, Avocado, Grapefruit Salad 26.00
Tuna Niçoise Salad, Mustard Dressing 26.00
Smoked Salmon Blini, Jumbo Lump Crabmeat 34.00
(with Caviar \$20.00 supplement)

Main Courses

- Cheese Soufflé 26.00
Lobster Ravioli "Beurre Blanc" Tarragon Sauce 34.00
La Grenouille's Classic Whitefish Quenelles 34.00
Green Tea Noodles, Bok Choy 34.00
Shiitake Mushrooms, Tofu, Ginger Soy Sauce
Trio of Grilled Seafood 36.00
Bouillabaisse Sauce or Light White Truffle Oil
Roasted Free Range Chicken 36.00
Mushroom Duxelle, Champagne Sauce
Filet Mignon of Beef, Truffled Sauce 46.00
Roasted Grenaille Potatoes

Children's Menu

- Mamie's Creamy Mac and Swiss 17.00
Chicken Fingers, Matchstick Potatoes 17.00
Spaghettini with Meatballs, Fresh Parmesan 26.00
La Grenouille's Chicken Pot Pie 26.00

Side Dishes

- Lemon Thyme Candied Carrots
Roasted Grenaille Potatoes
Jasmine Rice
Steamed Vegetables
11.00 Each

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
Strawberry Shortcake, Fresh Mint 16.00
Dark Chocolate Valrohna Mousse, Grand Marnier Sabayon 21.00
Crêpes, Fresh Orange Medallions, Cointreau Liqueur Sauce 24.00
Choice of Soufflé 26.00

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.