

At this signature Establishment, we're proud to offer you the ultimate selection of **Organic Vegetables** and **Supreme Meats** delivered daily by simply the finest producers chosen by Chef Antoine Louro personally.

We offer an extensive wine list.. which is 70% French vintages, including such classic French brands as Lafite, Margaux and several exceptional, old, port varieties. Our collection of fine vintages are part of our over 20,000 bottle wine collection and too extensive to list. Many are one of a kind and extremely rare. A true wine lover's destination, Antoine welcomes you and invites you to share his joy in this extraordinary collection.

Appetizers

Soupe de Tomato -8

Escargot Popof -12
Snails baked under a puff pastry

Fromage -12
French cheese platter

Sea Scallops au Citron -13
Smothered in lemon sauce

Langouste A la Crème -15
Traditional French lobster soup

Shrimp Marseille -16
Gentle spicy rose sauce d'Anjou

Filet Mignon Tartar -16
Prepared tableside

Pate de Foie -15
Traditional Duck Pate

Caviar

For a very special moment!
Russian Beluga, Triple Zero "the best", Sevruga or Osetra

(please ask your sever
for market price)

Delicacies

Fresh 'Grade A' Foie Gras

Cold Water Langouste

Dover Sole

(please ask your sever for market price)

Seafood Entrees

(served with a gratin potatoes and
an assortment of baby vegetables)

Wild Salmon au Citron -29
Prepared with citrus sauce

Sea Scallops au Caviar -33
prepared with caviar sauce

Wild Seabass la Mode -34
Prepared with rose wine sauce

Ménage A Trois -35
Shrimp, scallops and lump crabmeat
with Champagne

Cassoulet De La Mer -35
Prepared with white beans
and fruits of the sea

Meat Entrees

Poulet Marie Therese -23
Breast of Chicken prepared
with peppercorn, garlic & herbs

Poulet St. Tropez -25
Breast of Chicken prepared
with Brie & Camembert cheese

Canard a La Orange -29
Roasted Duck breast served
in a Grand Marnier sauce

Filet Diane -30
Medallions with mushroom sauce

Filet Mignon Noir -35
Center cut prepared with pinot noir

Prime Australian au Cognac -43
free range, grass fed,
center cut filet mignon

Chateaubriand
(for two or more - market priced per person)

Vegetarian Special

(daily selection of organic
baby vegetables)

Sauces

Bearnaise -5

Pink, Green and
Black Peppercorn -6

Roquefort Cheese -7

Colossal Crabmeat -14

Black Truffles -29

Rossini -38

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Desserts

Sorbet Au Chateau - 6
(made on the premises)

Crème Brulee - 9
A classic Parisian dessert

Fromage -12
French cheese platter

Crepes Suzette -11
Flambé with cognac
and Grand Marnier liqueur

Soufflé au Chocolat
-11 per person
(minimum for two)

Soufflé au Grand Marnier
-13 per person
(minimum for two)