

**COLD APPETIZERS**

***Caspian Sea Caviar - 1 oz.***

*Served with Condiments and Buckwheat Blini  
and Chilled 1 oz. Pour of Premium Vodka  
Golden Osetra - Market Price*

***Traditional Smoked Salmon***

*Pickle Julienne, Arugula Salad and Rye Bread  
16*

***Alaskan King Crab Parfait***

*Vegetable Macédoine, Mustard and Cocktail Sauces  
22*

***Prime Beef Carpaccio***

*Arugula, Pickled Artichokes, Black Truffles and Parmesan Crisp  
18*

***Seared Tuna Napoleon***

*Eggplant Caviar, Oyster Mushrooms and Tamarin Vinaigrette  
18*

***Andre's Duck Foie Gras Terrine***

*Tomato Confiture and Brioche Toast  
24*

**HOT APPETIZERS**

***Sautéed Calamari Steak***

*Lemon Butter Sauce with Almonds and Shoestring Potatoes  
18*

***Jumbo Diver Sea Scallops***

*on a Bed of Beet Carpaccio with Wasabi Cream  
16*

***Escargots de Bourgogne***

*Traditional Imported French Snails in Garlic Butter and Herbs  
14*

***Angel Hair Pasta***

*Wild Mushrooms and Chicken Jus  
16*

***Lobster Sausage***

*Leek Fondue, Fleuron and Spicy Crayfish Sauce  
18*

***Pan Seared Foie Gras***  
*Brioche French Toast, Fresh Berries and Balsamic Vinegar Reduction*  
27

**SOUPS**

***Combination of Lobster Bisque and Mushroom Soup***  
12

***French Onion Soup***  
*au Gratin*  
11

***Duo of Chilled Vichyssoise and Pea Soup***  
*Fried Shallots and Black Truffle*  
15

**SALADS**

***Andre's Classic Caesar's Salad***  
*Garlic Croûtons and Parmesan Crisp*  
11

***Belgium Endive Salad***  
*Gruyère Cheese and Dijon Mustard Dressing*  
12

***Ring of Roma Tomato Salad with Watercress***  
*Grilled Goat Cheese and Walnut Vinaigrette*  
14

***Phyllo Wrapped Baked Anjou Pear and Roquefort Cheese***  
*Lolla Rossa and Spicy Walnuts with Pumpkin Seed Vinaigrette*  
16

**ENTREES**

***Imported Dover Sole***  
*Sautéed Véronique, Grenobloise or Amandine*  
67

***2 lb Live Maine Lobster***  
*Served Steamed, Grilled or Thermidor*  
68

***Organic Scottish Salmon "Oscar"***  
*with King Crab and Béarnaise Gratinéed*  
*Buttered Green Asparagus and Sautéed Pee Wee Potatoes*  
39

***Poussin en Cocotte with Natural Jus***  
*King Crab, Cepe Mushrooms and Sun-Dried Tomato Gnocchi*  
35

***Pan Seared Magret of Duck***  
*Leg Confit Parmentier, Braised Celery Heart and Sour Cherry Sauce*  
42

***Veal Tournedos Rossini Style***  
*Seared Duck Foie Gras, Wild Mushrooms, Parmesan and Jerusalem Artichokes*  
*Périgourdine Sauce*  
48

***Sautéed Filet of Beef au Poivre***  
*Green Peppercorn and Cognac Cream Sauce*  
*Gratin Dauphinois, Onion Confit and Seasonal Vegetables*  
42

***Shallot Crusted Colorado Lamb Rack and Lamb Filet in Phyllo with Natural Jus***  
*Lamb Sweetbreads and Fava Beans with Truffle Sauce*  
*Minted Potato Feta Cheese Croquette and Spiced Carrot Purée*  
48

***12 oz. Pan Seared Prime New York Steak***  
*Pinot Noir and Shallot Sauce*  
*Asparagus Hollandaise and au Gratin Potato*  
42

***16 oz. Grilled Rib Eye with Roquefort Cheese***  
*Gruyère Potato Purée and Spring Vegetables*  
40

#### ***CHEESES***

*A Selection of Imported and Domestic Cheeses*  
16

#### ***DESSERT***

***Chocolate, Grand Marnier or Soufflé du Jour***  
*Served with Chocolate Sauce or Chilled Sabayon*  
11

***Warm Chocolate Fondant***  
*White Chocolate and Raspberry Center with Banana Ice Cream*  
*and Fresh Raspberries*  
11