

La Brasserie

Saturday, December 3, 2011

Choice of:

Delaire Chopped Salad ~ Caesar Salad
Tomato Mozzarella Caprese ~ French Onion Soup
Broiled Scampi Tails with Arugula, Radicchio & Roasted Garlic Vinaigrette

Classic Cuts

All steaks served with escaloped potato, asparagus & béarnaise sauce

New York Strip Steak

12 oz. full bodied & full flavored prime cut from the short loin.... \$44

Center Cut Filet Mignon "A Steak House Favorite"

Regular.....\$44

Veal Chop

Fork tender & bursting with flavor.... \$45

Roasted Rack of Lamb

Mint Chimichurri marinated Colorado lamb.... \$46

Salmon Filet

Poached, grilled or blackened with lemon caper sauce \$36

Chef's Selections

Pan-seared Grouper

Shemiji mushrooms, miso-yuzu broth, lotus root.... \$38

Herb Grilled Main Lobster Tail

With sautéed arugula, sweet potato gnocchi & a beurre blanc sauce.... \$42

Osso Buco Milanese

With saffron risotto & roasted root vegetables... \$38

Wild Mushroom Stuffed Quail

With rainbow Swiss chard & blackberry glaze....\$36

Dessert

Chocolate Sampler ~ Berry Trifle with Sabayon ~ Citrus Rice Pudding
Mango Napoleon with Green Tea Ice Cream ~ Sugar-Free Red Velvet Cake
Assorted Sliced Fruits & Berries