



MENU 1

1st Course

Jumbo Lump Crab Cake

Freshly Made with Succulent Lump Crabmeat, Served with Fennel Apple Salad & Pommery Mustard Dressing

2nd Course

Les Artistes Salad

Mesclun Salad, Hearts of Palm, Cucumber, Red & Yellow Baby Tomatoes & Red Wine Vinaigrette

Choice of Main Course

Salt Crusted 16oz Prime Rib of Beef

Served with Chef's Choice of Starch & Fresh Vegetables, Au Jus

Roasted Free Range Chicken

Served with Pearl Onions, Mushrooms, Potatoes, Bacon & Chicken Jus

Grilled Atlantic Salmon

Served with a Provencal Ratatouille, Saffron Jus & Home-Made Basil Oil

Dessert

Vanilla Crème Brûlée

Caramelized Tahitian Vanilla Custard

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$68.00 per person



MENU 2

1st Course

Creamy Lobster Bisque Soup

2nd Course

Roquefort

*Belgian Endive, Walnuts, Bleu Cheese & Grapes
with a Walnut Dressing*

Choice of Main Course

16oz New York Steak

*Seasoned & Open-Flame Grilled, Herb Butter
Served with Chef's Choice of Starch & Fresh Vegetables*

Grilled Lamb Chops

*Served with Basil, Black Olive Mashed Potatoes,
Confit Tomatoes & Lamb Jus*

Grilled Atlantic Salmon

*Served with a Provencal Ratatouille,
Saffron Jus & Home-Made Basil Oil*

Dessert

L'elysse

*Dark Chocolate Mousse
with Crunchy Praline Layer & Hazelnut Biscuit*

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$78.00 per person



MENU 3

1st Course

Shrimp Cocktail

Large Prawns with Traditional Cocktail Sauce

Choice of 2nd Course

Creamy Lobster Bisque Soup

Les Artistes Salad

*Mesclun Salad, Hearts of Palm, Cucumber, Red & Yellow
Baby Tomatoes & Red Wine Vinaigrette*

Choice of Main Course

Center Cut 8oz Filet Mignon

*Seasoned & Open-Flame Grilled, Béarnaise Sauce
Served with Chef's Choice of Starch & Fresh Vegetables*

Grilled Lamb Chops

Served with Basil, Black Olive Mashed Potatoes, Confit Tomatoes & Lamb Jus

Roasted Chilean Seabass

with Fava Beans, Carrots & Shitake Mushrooms Fricassee

Dessert

Le St. Remy De Provence

*Amaretto Cheesecake Served with Warm
Caramelized Peaches & Honey-Orange Sauce*

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$88.00 per person



MENU 4

Choice of 1st Course

Jumbo Lump Crab Cake

Freshly Made with Succulent Lump Crabmeat, Served with Fennel Apple Salad & Pommery Mustard Dressing

Steak Tartare

Steak Tartare Seasoned with Traditional Garnishes & Toasted Brioche

Choice of 2nd Course

Les Artistes Salad

Mesclun Salad, Hearts of Palm, Cucumber, Red & Yellow Baby Tomatoes & Red Wine Vinaigrette

Caesar Salad

Traditional Caesar Salad with Parmesan Shavings & Homemade Olive Croutons

Choice of Main Course

Bone-In 16oz Filet

*Grilled & Served with Béarnaise
Served with Chef's Choice of Starch & Fresh Vegetables*

Whole Roasted Lobster Tail

*Lemon & Black Pepper Butter
Served with Chef's Choice of Starch & Fresh Vegetables*

Roasted Chilean Seabass

with Fava Beans, Carrots & Shitake Mushrooms Fricassee

Roasted Free Range Chicken

*Served with Pearl Onions, Mushrooms, Potatoes,
Bacon & Chicken Jus*

Dessert

Medley of Individual French Pastries

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$98.00 per Person



MENU 5

1st Course

Jumbo Lump Crab Cake

Freshly Made with Succulent Lump Crabmeat, Served with Fennel Apple Salad & Pommery Mustard Dressing

2nd Course

Caesar Salad

Traditional Caesar Salad with Parmesan Shavings & Homemade Olive Croutons

Main Course

Les Artistes Surf & Turf

Grilled 6oz Beef Filet Served with Roasted Lobster Tail with Chef's Choice of Starch & Fresh Vegetables

Dessert

Medley of Individual French Pastries

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$98.00 per person

Served on Friday & Saturday from 7:00pm - 8:00pm

*All Food and Beverage is Subject to 7.75% Tax & 21% Service Fee
Menu & Pricing are Subject to Change*