



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 Breast

Potato Gnocchi, Baby Vegetables and a Rich Garlic Sauce

Shrimp Scampi

Garlic, Butter, Lemon, Tomatoes and Red Onion Over Linguini

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

20oz Bone-In 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*

Salt Crusted 16oz Prime Rib of Beef

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

Pan Seared Sea Bass

Lobster and Asparagus Risotto, Lobster Consommé

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,
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

Pan Seared Chilean Sea Bass

Lobster and Asparagus Risotto, Lobster Consommé

Dessert

Classique White Chocolate Cheese Cake

With Warm Caramel 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

Shrimp Cocktail

Large Prawns with Traditional Cocktail Sauce

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

12 oz 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 Sea Bass

Lobster and Asparagus Risotto, Lobster Consommé

Roasted Free Range Chicken Breast

Potato Gnocchi, Baby Vegetables and a Rich Garlic Sauce

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*