

L U M I E R E ' S D I N N E R M E N U

Apéritifs

Kir Royal

Sparkling Wine with a touch
of Crème de Cassis \$5.25

Alizé Passion

Crafted from Cognac, Passion
Fruit Juice, and Vodka \$4.75

Featured Wines

Veuve Clicquot Brut

Yellow Label, N.V., Reims

Not just for a special occasion, this
versatile Cuvée is fruity, subtle, and refined.
\$16.25 Glass \$65.00 Bottle

Delaporte Sancerre, Loire

This classic Sancerre features a floral and
slightly grassy bouquet with mineral notes
and is excellent with seafood.
\$8.25 Glass \$39.00 Bottle

Louis Jadot Pouilly-Fuissé

Pouilly-Fuissé is America's favorite
French Chardonnay.
\$9.50 Glass \$45.00 Bottle

Louis Jadot Beaujolais-Village

Bright raspberry and cherry flavors accent
a fruity finish in this lightest of all reds.
\$5.25 Glass \$25.00 Bottle

Les Cedres De Belle Brise, Pomerol

A full-bodied wine with intense flavors of berries
with an earthy aromatic bouquet.
\$70.00 Bottle

Chappellet Merlot Napa

Merlot is America's new favorite red wine.
Chappellet makes an intense example with
generous berry flavor that is full-bodied and rich.
\$9.75 Glass \$47.00 Bottle

Our Special Layered Liqueur of the Night

French Flag

Grenadine, Crème de Cacao,
and Blue Curaçao \$4.75
In our specialty glass. \$6.75

We offer a complete array of cocktails,
a full bar, and an extensive wine list.

Starters

◇ **Deep-fried Camembert Fritters**
with Red Current Jelly or Marinara Sauce

Shrimp Medley

served with Cocktail Sauce

Pearls of Seasonal Melon

with Port Wine

◇ Escargot

with Diced Mushrooms and Garlic Butter

Cream of Cauliflower Soup

Mixed Garden Salad

tossed with Red Wine Vinaigrette and
topped with Goat Cheese Croutons

Main Course

Cheese Ravioli

served with a Tomato-Basil Sauce

Garlic-roasted Beef Tenderloin

served with Mashed Potatoes and
a Green Peppercorn Sauce

Herb-crusting Sea Bass

with Sautéed Spinach and Champagne Sauce

Braised Lamb Shank

served with Portobello Polenta and a Red Wine Sauce

◇ Roasted Duck Breast

with Sautéed Parsnips and an Orange Sauce

Chef's Vegetarian Selection of the Day

*Additional selections of Sirloin Steak,
Grilled Chicken Breast, fresh Fish, or "Lighter Fare"
are available. Kindly ask your server.*

Desserts

Chocolate Mousse Cake

served with Rum-Caramel Sauce

Cherries Jubilee

with Vanilla Ice Cream

Grand Marnier Soufflé

with Chocolate Sauce

◇ Crème Brûlée

Chef's Sugar-free Dessert

◇ Restaurant Specialty