



# LUMIERE'S

*Be Our Guest*





## COCKTAILS

**COSMOPOLITAN L'ORANGE**  
Grey Goose L'Orange,  
Grand Marnier, Cranberry Juice,  
and a dash of Lime Juice

**THE ROYAL**  
Sparkling Wine,  
Crème de Cassis,  
and Peach Schnapps

**IMAGINATION**  
Baileys Irish Cream, Tia Maria,  
Vanilla Ice Cream, and a  
dash of Grenadine

## APPETIZERS

### **DUCK CONFIT**

Salted and Slow-cooked Duck, Dried Prunes,  
Candied Walnuts, Chicory, and Mixed Leaves  
with Apple Walnut Dressing

### **CHILLED JUMBO SHRIMP**

White and Green Asparagus, Micro Greens, and  
Lemon-Dill Dressing with Horseradish Cream

### **"PRINCE ERIC'S" ESCARGOT GRATINÉE**

Herb-marinated Snails with Finely Chopped Mushrooms  
topped with Garlic Butter

### **APPLEWOOD SMOKED BACON AND WILD MUSHROOM TART**

with Creamy Leeks

## SOUPS & SALADS

**"CHEF LOUIS" FRENCH ONION SOUP**  
with Gruyère Cheese Crouton

### **TOMATO AND BASIL SOUP**

Rich blend of Tomatoes, fresh Basil, and Cream

### **AVOCADO-CITRUS SALAD**

with Iceberg and Radicchio Leaves and an Orange Vinaigrette

### **MARKET GREEN SALAD**

Cherry Tomato, Cucumbers, Peppered Goat Cheese,  
and a Raspberry Vinaigrette

## BREAD SELECTION

**WARM FRENCH COUNTRY BREAD**  
with an Olive Spread



**MAIN COURSE**

**THREE-CHEESE LOBSTER MACARONI**

Lobster Meat, Gruyère, and Cheddar Cheese Sauce tossed with Tubular Pasta and topped with a Parmesan Wafer

*Chardonnay and Lobster constitute a preatubly successful pairing, the wine's ripe flavors and full body complement the rich flavors of the Lobster*



**TRITON'S SEARED SEA BASS**

topped on a Mushroom Herb Risotto, Sweet Onion Marmalade, and garnished with a Potato Crisp

*The natural acidity of a piercing Sauvignon Blanc enables it to complement Sea Bass with the natural scents of citrus*

**CRISPY ROASTED DUCK BREAST**

with Braised Napa Cabbage and Potato Cake, with Pomegranate Jus

*The soft and satiny flavors of a Pinot Noir, rich with red cherries and berries, will give you a lasting memory of this beautiful dish*

**SLOWLY BRAISED LAMB SHANK**

with a Creamy Polenta and Portobello Mushroom in a Red Wine Sauce

*The dark berry fruit flavors and powerful undertones of a fine Cabernet Sauvignon provide a perfect complement*

**AGED ANGUS GRILLED BEEF TENDERLOIN**

on Olive-Oil Smashed Potatoes, Bacon-wrapped Green Beans, and a Mustard Madeira Sauce

*The dark berries and soft, rich, fruit flavors with powerful undertones of a fine Merlot provide a great complement*

**VEGETARIAN**



**TOMATO AND BASIL SOUP**

Rich blend of Tomatoes, fresh Basil, and Cream

**AVOCADO-CITRUS SALAD**

with Iceberg and Radicchio Leaves and an Orange Vinaigrette

**MARKET GREEN SALAD**

Cherry Tomato, Cucumbers, Peppered Goat Cheese, and a Raspberry Vinaigrette

**PORCINI MUSHROOM-STUFFED PASTA IN A VEGETABLE BROTH**

topped with Watercress, Shaved Parmesan Cheese, and Paprika Oil Drizzle

**GRILLED MARINATED TOFU, ROASTED ZUCCHINI, EGGPLANT, AND RED PEPPERS**

on Israeli Couscous with a Lime-Cilantro Drop



**OUR GUESTS' FAVORITES**

**LIGHTER NOTE OFFERINGS**

**GRILLED FARM-RAISED CHICKEN BREAST SALAD**

Romaine Lettuce, Herbed Cream Cheese, Cherry Tomatoes, and a Creamy Parmesan Dressing

**SLOW ROASTED CHICKEN BREAST**

**GRILLED GRAIN-FED SIRLOIN STEAK**

**BAKED FILLET SALMON**

The above three entrées are served with Garden Vegetables and your choice of Steamed White Rice or Baked Potato



**VEGETARIAN/LIGHTER NOTE OFFERINGS**