



*MENU 1*

**1<sup>st</sup> Course**

***Jumbo Lump Crab Cake***

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

**2<sup>nd</sup> 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*

*1<sup>st</sup> Course*

*Shrimp Cocktail*

*Large Prawns with Traditional Cocktail Sauce*

*Choice of 2<sup>nd</sup> 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 1<sup>st</sup> 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 2<sup>nd</sup> 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*

**1<sup>st</sup> Course**

***Jumbo Lump Crab Cake***

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

**2<sup>nd</sup> 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*