



LUMIÈRE'S

*Be Our Guest*

SAMPLE



## COCKTAILS



### **COSMOPOLITAN L'ORANGE**

Grey Goose L'Orange,  
Grand Marnier, Cranberry Juice,  
dash of lime juice

### **THE ROYAL**

Sparkling wine,  
Crème de Cassis  
and Peach Schnapps

### **IMAGINATION**

Baileys Irish Cream, Tia Maria,  
Vanilla Ice Cream,  
dash of Grenadine



## APPETIZERS



### **"GASTON'S" ESCARGOTS GRATINÉS**

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

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

with Creamy Leeks



### **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



## SOUPS & SALADS



### **"MRS. POTTS" 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**

SAMPLE

 **MAIN COURSE** 

**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*

**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 predictably successful pairing; the wine's ripe flavors  
and full body complement the rich flavors of the Lobster*



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

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

*Porcini mushrooms are considered the meat of the vegetable group, so what better wine to pair with  
this dish than the rich and ripe plum fruit flavor of a Zinfandel*



**LUMIERE'S SEARED SEA BASS**

with 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.*



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

on Israeli Couscous with a Lime-Cilantro Sauce

*The light, sweet, and fresh fruit of a Riesling perfectly matches the complexity of this dish*

**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*



**GRILLED FARM-RAISED CHICKEN BREAST**

Green Asparagus, Pineapple, and Raisin Barley with Herb-Lemon Jus

*The light, zesty, and lemony nature of a fresh Sauvignon Blanc will allow the flavors of this dish to shine through*

**GRILLED BEEF TENDERLOIN**

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

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

**BAKED SALMON AND OVEN-ROASTED CHICKEN BREAST AVAILABLE UPON REQUEST**



**OUR GUESTS' FAVORITES**



**VEGETARIAN OR LIGHTER OFFERINGS**



✦ AFTER DINNER LIQUEURS ✦

*Nothing completes the perfect meal better than the sweet rewards of your favorite liqueur. Savored alongside a fresh Espresso, or Cappuccino only elevates the pleasure*

5.25 – 9.50

|                     |                  |
|---------------------|------------------|
| COINTREAU           | SAMBUCA          |
| FRANGELICO          | TIA MARIA        |
| AMARULA CREAM       | GRAND MARNIER    |
| DISARONNO AMARETTO  | GODIVA CHOCOLATE |
| BAILEYS IRISH CREAM | PAMA POMEGRANATE |

✦ SPECIALTY COFFEES ✦

ESPRESSO - LATTE - MOCHA - CAPPUCCINO

2.25 – 3.95

*Ask your server about some of our unique specialty coffees, all of which combine a range of our delicious liqueurs and your favorite style of coffee*

✦ COGNACS & BAUX de VIE ✦

6.75 – 105.00

|                         |                         |
|-------------------------|-------------------------|
| RÉMY MARTIN V.S.O.P, XO | COURVOISIER V.S.O.P, XO |
| LOUIS XIII RÉMY MARTIN  | HENNESSY PARADISE EXTRA |
| ARMAGNAC                | GRAPPA                  |

✦ DESSERT WINES & PORT WINES ✦

6.75 – 14.00


APPLE ICEWINE, QUEBEC, CANADA  
BONNY DOON MUSCAT, CALIFORNIA, USA  
QUINTA DO NOVAL 10 year TAWNY  
QUINTA DO NOVAL 20 year TAWNY



DESSERTS

**LUMIERE'S SWEET TEMPTATIONS**

A Trio of Crème Brûlée, Chocolate Mousse  
and Praline Petite Choux

 **CRÈME BRÛLÉE**  
with Seasonal Berries

**BRIOCHE AND PANNETONE PUDDING**  
with Toffee Sauce

**GRAND MARNIER SOUFFLÉ**  
with Vanilla Sauce

**CHOCOLATE MOUSSE**  
with Brandy-marinated Cherries

**ICE-CREAM SUNDAE**  
served with Vanilla Ice-Cream, Praline Petite Choux,  
Chocolate Sauce and a Hazelnut Croquant

**NO SUGAR ADDED DESSERTS**

**CHOCOLATE CHEESECAKE**

**ASSORTED SUGAR-FREE ICE-CREAM**

**SEASONAL FRUITS**  
with Sugar-free Cookies

 **OUR GUESTS' FAVORITES**

SAMPLE