

The Lakefront at Tamarack Dinner Menu

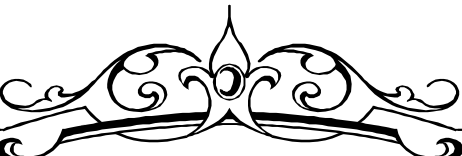
Special Appetizer for the evening Market Price
Chef Frederic's pick

Grilled Sea Scallops with European Seasonal Greens 13. Tossed in a
Asian Caesar Vinaigrette

Fromage de France Sample Plate 11.
French Imported Cheeses

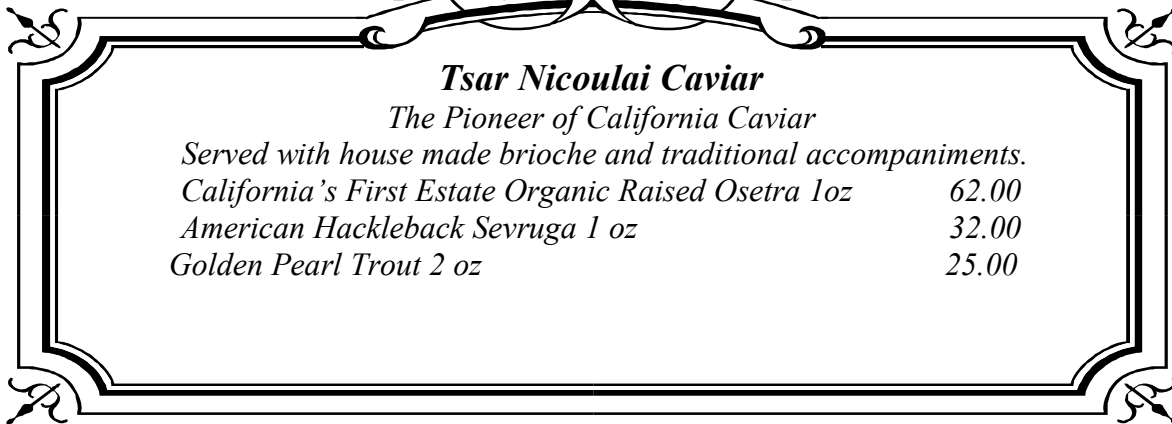
Wild Mushroom Strudel Baked in Filo Pastry with Spinach and Swiss 12. Cheese,
served with Marsala Anglaise & Herb Bordelaise.

Escargot Bourguignon Imported large escargot from the Burgundy 10.
region of France, baked en casserole in garlic-herb butter with Pernod.



Tsar Nicoulai Caviar
The Pioneer of California Caviar
Served with house made brioche and traditional accompaniments.

<i>California's First Estate Organic Raised Osetra 1oz</i>	62.00
<i>American Hackleback Sevruga 1 oz</i>	32.00
<i>Golden Pearl Trout 2 oz</i>	25.00



Tonight's Soup 7.

French Onion Soup 8.
Gratinee with Ciabatta Croutons and Gruyere Cheese.

Spring Mix Salad Seasonal and baby greens tossed with a rice wine 7.50
vinaigrette topped with vegetable confetti and fried leeks.

Spinach Salad Served with Madeira-Shallot Dressing, Radicchio, 7.50
Stilton Blue Cheese and Roasted Pecans.

Imported Worldwide Seafood Selection Market Price

Provençal Vegetable Wellington
Grilled eggplant, zucchini, peppers and herbed cheeses wrapped in 20.
puff pastry, served with roasted garlic and white courgette coulis.

- Walnut-Crusted Chicken Breast** 23.
Stuffed with Gruyere and leek compote, served on creamed spinach.
- New Zealand Lamb Loin Provencal** 27.
Oven-roasted with oregano, finished with merlot jus and garlic confit.
- Filet Mignon Grilled aux Deux Sauces Prime Beef Tenderloin** 32.
*Pan-seared and finished with a port wine demi-glace,
oyster mushrooms and Stilton blue cheese.*
- Mixed Game Selection** 28.
*Grilled quail on pear mint salsa, elk medallions & natural raised
Red Bordeaux wine marinated pork with chef's sauces.*
- Elk Medallions au Poivre** 29.
Grilled medium-rare and served with a juniper & blueberry sauce
(Due to the extreme leanness of the game, we will not cook this meat
more than medium-rare).*
- Natural Raised Pork Mignon** 27.
With grilled Mano de Leon diver sea scallops and tomato herb béarnaise.

Please No Substitutions

*The split plate charge is \$8 * Corkage fee is \$20
A 17% gratuity will be added for parties of five or more
We accept American Express, Visa & MasterCard*

Director & Chef de Cuisine Frederic Pierrel