

## Hors d'Oeuvres

<b>Escargots de Bourgogne</b>	<b>8.95</b>
Escargot with mushrooms in garlic parsley butter	
<b>Shrimp Meunière</b>	<b>8.95</b>
sautéed shrimp with mushrooms and lemon butter sauce	
<b>Gateau de Crabe</b>	<b>12.95</b>
A crab cake served with aioli	
<b>Fresh Sea Scallops Meunière</b>	<b>14.95</b>
Fresh sea scallops sautéed with mushrooms in lemon butter sauce	

## Potages

<b>Potage de Crabe au Sherry</b>	<b>4.95</b>
Cream soup with crabmeat and sherry wine	
<b>Puree de Carottes</b>	<b>4.95</b>
Puréed Carrot Soup	

## Spécialités de Chef Tatsu

<b>Foie de Veau</b>	<b>21.95</b>
Veal liver with sautéed onions with marchand de vin sauce	
<b>Ris de Veau</b>	<b>25.95</b>
Veal sweetbreads simmered in Tatsu's special red wine sauce	
<b>Queue de Boeuf Braisée</b>	<b>27.95</b>
Braised oxtail served in Tatsu's red wine reduction sauce	
<b>Boeuf Bourguignon</b>	<b>27.95</b>
Braised boneless beef short ribs with onion and mushrooms served in Tatsu's red wine reduction sauce	

## Poissons

<b>Saumon Poché/Meunière</b>	<b>22.95</b>
Fresh salmon poached and served with champagne sauce or Sautéed with lemon buter sauce	
<b>Feuillantine de Crevettes</b>	<b>24.95</b>
Puff pastry filled with gulf shrimp prepared in a Dijon mustard cream sauce	
<b>Coquilles Saint-Jacques Meunière</b>	<b>25.95</b>
Fresh sea Scallops sautéed with mushrooms in lemon butter sauce Ask about seafood special	

## Entrées

<b>Suprême de Poulet Teriyaki</b>	<b>16.95</b>
Sautéed chicken breast topped with Tatsu's teriyaki sauce	
<b>Suprême de Poulet Sauté aux Herbes</b>	<b>18.95</b>
Sautéed chicken breast Sautéed with herbs in lemon butter sauce	
<b>Suprême de Poulet Sauté á la Normande/au Poivre</b>	<b>20.95</b>
Sautéed chicken breast with mushrooms and Calvados cream sauce or peppercorn cream sauce	
<b>Veau au Citron</b>	<b>28.95</b>
Veal loin sauteed with mushrooms in lemon butter sauce	
<b>Veau à la Normande/au Poivre</b>	<b>28.95</b>
Veal loin sautéed with mushrooms in Calvados cream sauce or peppercorn cream	
<b>Magret de Canard</b>	<b>25.95</b>
Roasted boneless duck breast served with peppercorn cream sauce	
<b>Filet de Boeuf Marchand de Vin</b>	<b>31.95</b>
Tenderloin of beef served with a shallot red wine reduction sauce	
<b>Filet de Boeuf au Poivre</b>	<b>31.95</b>
Tenderloin of beef with peppercorn cream sauce	
<b>Eggplant Provençal</b>	<b>18.95</b>
Eggplant simmered in a Provençal tomato sauce	
Entrees include House Salad and vegetables	