

Tatsu's

French Restaurant

First Course

Escargots de Bourgogne

Escargots with mushrooms in garlic parsley butter

Gâteau de Crabe

Maryland jumbo lump crab cake served with sauce aurore

Potage de Crabe au Sherry

Cream soup with snow crab meat
and sherry wine

Salades

*House Salade

Romaine lettuce with shredded carrots and Tatsu's House dressing

Goat Cheese Salad

Spring mix with goat cheese, walnuts, strawberries, blueberries,
and raspberry vinaigrette

For an additional \$6.95

Avocado Farci au Crabe

Half avocado stuffed with lump crab meat garnished with spring mix,
hardboiled egg, tomatoes, mushrooms, and walnut vinaigrette

For an additional \$8.95

prefix 78.00

*Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. If you have any allergies, please notify your server.

Entrées

Saumon Poché

Fresh salmon poached and served with champagne sauce

Saumon Meunière

Fresh salmon sautéed with lemon butter sauce

Chillean Sea Bass

Chillean sea bass sautéed with lemon butter sauce

*Magret de Canard au Poivre

Roasted boneless duck breast served with peppercorn cream sauce

*Boeuf Wellington Marchand de Vin

Beef tenderloin baked in puffed pastry, served with a red wine shallot reduction

Desserts

Tatsu's Delight

A triple layer of puffed pastry filled with vanilla custard, topped with fresh chantilly, shaved chocolate, and a fresh strawberry

Chocolate Mousse Torte

Layers of chocolate mousse and chocolate sponge cake, served with seasonal fruit, crème anglaise, and fresh raspberry sauce

Crème Caramel

Flan garnished with fresh fruit and Chantilly cream

Tiramisu

Chocolate sponge cake soaked with espresso, Kahlúa, and dark rum, layered with sweet mascarpone cheese. Garnished with fresh fruit, crème anglaise and fresh raspberry sauce



Tatsu's Delight



Chocolate Mousse Torte



Tiramisu