



Saturday, September 26, 1992

- HORS D'OEUVRE -

*Fresh kumamoto, quillcene and fanny bay oysters  
on the half shell on ice with mignonnette sauce*  
8.00

*Fresh matsutake mushrooms in fillo,  
matsutake jus*  
8.00

*Chantrelle, shiitake, lobster and oyster mushrooms, sautéed  
and served chilled with oriental dressing*  
7.00

*Crêpe filled with snow crab meat, smoked salmon,  
shiitake mushrooms, domestic caviar and sour cream*  
9.50

*Tuna tartare with guacamole and olive oil toast*  
8.00

*Duck paté and chicken liver mousse*  
8.00

- SOUP -

*Chilled fresh avocado soup*  
6.00

*Chilled bortsch with shrimps*  
6.00

- SALAD -

*Sautéed goat cheese with red bell pepper mousse*  
6.00

*Steamed spinach, sesame seed dressing  
and oven-dried tomatoes wrapped with cucumber,  
balsamic vinaigrette*  
6.00

*Cucumber with sour cream, fresh dill  
and thinly sliced tomatoes*  
5.00

*Belgian endive, spinach, radicchio and lollo rossa lettuce  
with champagne vinegar-grape seed oil dressing,  
garnished with fresh grapefruit and grapes*  
5.00

Entrée required of each diner

For the benefit of others, please no pipes or cigars  
Cigarette smoking at the bar only



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- ENTREE -

Mixed grill:

red snapper, with salmon caviar butter sauce;  
bluefish, marinated in soy sauce, with tomato sauce;  
Spanish mackerel, marinated in miso, with red wine sauce  
21.00

Fresh tuna, dusted with black pepper, and grilled medium-rare,  
with garlic red wine sauce and peppercorn garni  
19.00

Swordfish grilled medium rare, pesto sauce,  
with timbale of spinach  
20.00

Gourmet salad:

sautéed New York State foie gras, sweetbreads,  
shrimp and confit of duck leg, served with warm dressing  
25.00

Steamed halibut, green lip mussels,  
bed of vermicelli, sauce dugleré  
21.00

Veal medallions, sautéed, with lobster mushrooms  
and buckwheat pasta, designed with two kinds of mustard  
19.00

Sautéed beef tenderloin, chanterelle mushrooms  
and straw potatoes with drops of red zinfandel wine sauce  
20.00

Roast loin of lamb, garlic au jus, cous cous,  
and homemade lamb sausage ravioli with red bell pepper sauce  
23.50

Farm raised chicken breast sautéed, bed of buckwheat noodles  
served with tomato, cilantro, garlic and olive oil sauce  
17.00

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Yoshi's summer special:

choice of soup or salad, vegetarian plate or  
sautéed monkfish au poivre and crème brûlée  
22.50

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- DESSERT -

Selection of homemade desserts,  
from 6.00

Ice cream or sorbet                      Combination platter  
5.00    12.00

Coffee or tea  
1.50

Espresso 2.50                      Cappuccino 3.00

Chef: Yoshi Katsumura



## Yoshi's Desert Menu

### Yoshi's Signature Cone

a dark chocolate cone filled with a white chocolate mousse, personally autographed by Chef Yoshi and served with three miniature scoops of the sorbet

### Cherry Chocolate Tart

fresh dark cherries in dark chocolate layered in a chocolate pastry served with a caramel sauce

### Apricot Amarreto Tart

stuffed with layers of chocolate, almonds, and apricots, served heated with amarreto ice cream

### Creme Brulée

Flavored with kahlua and cinnamon

### Blueberry Lemon Tart

Lemon custard filled with large, fresh blueberries in a cookie pastry shell

### Mulle Fruille of Fresh Fruit

shortbread cookies with layers of custard and fresh blueberries, strawberries, and raspberries, with a raspberry sauce and a vanilla creme anglaise

### Raspberry Cheesecake

topped with fresh raspberries and served with a berry sorbet in a raspberry sauce

### Apple Tart

puff pastry topped with a thin layer of pastry cream and apple slices with an apricot glaze, heated and served with french vanilla ice cream

### Combination Desert Plate

Features miniature portions of Yoshi's signature cone, creme brulée, apricot amarreto tart, and raspberry cheesecake, with a choice of sorbet

### Homemade Sorbet

Fresh fruit sorbets, flavors which change daily (at present - kiwi, grapefruit, and blueberry)

### Homemade Ice Cream

flavors which include Amarreto, french vanilla, and a third which changes daily, (at present - vanilla mango)