

Dinner Menu

Elegant and Refined, Emile's Restaurant is San Jose's most Oldest & Most Revered French Restaurant. Under the loving hands of owner, Alexandra Dorian, Emile's Restaurant strikes the perfect balance between tradition and innovation, featuring creative menu choices that endure time and trend. Located in the historic SoFa district for over 38 years, generations have relied upon Emile's for its gracious and attentive service, award winning cuisine and world class wines and spirits.

Starters

<u>Caviar with a Truffled Egg</u> – with Crème Fraiche and Brioche Toast Points	18.00
<u>Napoleon of Gravlax</u> – Crispy Won Ton layered with Gravlax, Goat Cheese, Herb Salad, Vegetable Relish and Balsamic Vinegar Reduction	19.00
<u>Prawns Bordelaise</u> – Tiger Prawns Sautéed with Butter, Garlic, White Wine and Lemon, served on a Grilled Lobster Risotto Cake.	18.00
<u>Sautéed Potato Gnocchi</u> – with Spinach, Cherry Tomatoes and Goat Cheese	14.00
<u>Escargots en Cocotte</u> – Classically Prepared in a Seasoned Herb Butter	20.00
<u>Dungeness Crab Cake</u> – with Roasted Garlic Aioli, Fresh Greens with Orange Segments	19.00
<u>Heirloom Tomato Salad</u> – Summer Heirloom Tomatoes with Herbed Goat Cheese and Delicate Petite Mache Greens	14.00

Soups and Salads

<u>Filo Flower Pot</u> – Filled with Creamy Goat Cheese, a Bouquet of Greens, Sliced Pears, Roasted Walnuts and a Port Reduction	16.00
<u>Salad Mimosa</u> – Butter Lettuce Tossed with a Dressing of Olive Oil, Mustard, Garlic, Lemon Juice, a Hint of Cream and Chopped Egg	10.00
<u>Roasted Beet Salad with Gorgonzola</u> – Vanilla flavored Vinaigrette, Beet Oil and Vegetable Salad	15.00
<u>Spinach Salad with Seared Scallops</u> – Bacon and Honey Vinaigrette, Sun Dried Tomato Croutons	21.00
<u>Specialty Soup of the Day</u> – (Please ask your Server)	10.00
<u>French Onion Soup</u> – a House Favorite, Gratinée with Gruyère and Parmesan Cheese	10.00



For Dessert...

We recommend our Award Winning
"Grand Marnier Soufflé"
 Don't forget to tell your server when ordering...
 Our delicate Soufflé's take 15 minutes to prepare!

3 Course Pre Fixe Menu \$ 35.00

Please ask Your Server for Our Expanded Pre Fixe Menu !

For More Information about Banquets, Cooking Classes, Corporate Team Building, Personalized Tasting Menus and Our Murder Mystery Dinner Theatre or to Make a Reservation.

**Please Visit Us on the Web at
www.emilesrestaurant.com**

Thank you.

*If you have a special request, dietary need or restriction, please do not hesitate to tell us.
 We will make every effort to accommodate your needs.*

Les Petites Assiettes

<u>Saucisson</u> – House Made Sausages served on Braised Red Cabbage, Apples with Yukon Gold Mashed Potato, with Dijon Mustard	17.00
<u>Chicken Cannelloni</u> – with Ricotta Cheese, Fresh Basil, Wrapped in Crêpes and Baked with Tomato and Mornay Sauce	18.00
<u>Filet of Beef Brochette</u> – Served on a Bed of Yukon Gold Crab Mashed Potato with Béarnaise Sauce	24.00
<u>Filet of Trout Grenobloise</u> – with Brown Butter, Lemon and Capers Served with Jasmin Scented Rice	22.00
<u>Grilled Lamb Chops Parisienne</u> – with Gratin Dauphinoise Potato, Pomegranate Sauce	24.00
<u>Chicken Picatta</u> – Chicken Breast, Lightly Dusted with Flour, Sautéed to a Golden Brown, Drizzled with a Lemon Caper Sauce, Served with Tortellini Alfredo	22.00
<u>Vegetarian Entrée Upon Request</u> - ask Your Server	18.00

Signature Dishes

<u>Les Grenadines des Troi Roi</u> – Filet of Beef, Veal and Lamb, on Grilled Potato Croutons, each Served with it Own Sauce and Garnished with Fresh vegetables	39.00
<u>Veal Emincée with "Rösti</u> – a Swiss Specialty of thin-sliced Veal Filet Sautéed with Shallots, Mushrooms, Demi-Glace and a Touch of Cream, served with Seasonal Vegetables	30.00
<u>Beef Filet Tournedo</u> – with a Madagascar Peppercorn Sauce, Yukon Gold Mashed Potato and a Medley of Seasonal Vegetables	39.00
<u>Roasted Australian Rack of Lamb</u> – with Pomegranate Sauce, Served with a Potato Gratin Dauphinoise, and Seasonal Vegetables	39.00
<u>Roasted Moscovy Duck Breast a L'Orange</u> – with Baby Oranges, Raisins, Grand Marnier and Orange Sauce, served with Wild Rice and Seasonal Vegetables	32.00
<u>Les Fruit de Mer , Nantua</u> – Scallops, Prawns and Fresh Fish of the Day in a Lobster Sauce and Served in a Puff Pastry Shell with Fresh Vegetables	34.00

Our Grand Tasting Menu

150.00 and Up
Per Person

Our Grand Tasting Menu is a sublime culinary experience. Ranging from 5 to 10 courses, our culinary team will consult with you to custom design a menu for you and your guests. For our more intricate Tasting Menus, we request that you call Emile's Restaurant at least 48 Hours prior to your reservation to speak with a member of our team. A 50% deposit will be required, and will be charged to your credit card.
Bon Appétit!

Wine Pairing Available

45.00 and Up
Per Person

*Corkage is \$25.00 bottle Wednesday thru Saturday...but free on Tuesday's !!
20% Service Charge be added to all parties of 6 or more
We gladly accept Visa, MasterCard, American Express, Discover Card and Diners Club*

Thank You for Choosing Emile's Restaurant

Alexandra Carrera Kane-Dorian
Owner and General Manager

Emily Dorian
Gardè Manger

Rojelio "Rollo" Torres
Executive Chef

Douglas Lee
Sous Chef

Leo Lujan
Captain/Chef d'Etage

Michel Dorian
Maître d'Hôtel /Sommelier

Brianna Dorian
Dame de Réception