



Madame Janette's Specials

Madame's Mouthwatering Gourmet Dishes meticulously prepared with the freshest ingredients from all over the world!

Appetizers

Madame's Sushi & Sashimi Samba \$ 19

This is a delightful starter for a hot Aruban Summer night

Wine suggestion by the glass: Grans Fassian Riesling 2007

Ahi Tuna Tataki \$ 18

The best cut, sliced and served over seaweed salad, sprinkled with radish, sesame seeds served with a spicy sambal dipping, ginger and wasabi

Wine suggestion by the glass: Seghesio Russian River Pinot Grigio 2008

Madame's Crab Claws and Jumbo Lump Crabmeat cocktail \$ 17

Served with our homemade cocktail sauce

Wine suggestion by the glass: Whitehall Lane Sauvignon Blanc Napa Valley 2007

Madame's homemade Lobster Raviolis \$ 17

Stuffed with Lobster, Mushrooms, Spinach and Ricotta cheese, carefully sautéed in Sage butter, topped with Parmeggiano Reggiano shavings

Wine suggestion by the glass: Bouchard Chardonnay 2007

Kasi's Chorizos \$ 14

Made by Chef Kasi's uncle, master butcher Wini Marga, especially for Madame Janette. Little spicy sausages grilled crispy brown over the flame

Best enjoyed with a glass of ice cold Balashi Beer

Kasi's Kobe Salad \$ 19

Tossed romaine lettuce, roasted cashews, bacon bits, Chef Kasi's own Honey Mustard dressing, topped with freshly shaved Parmeggiano Reggiano and medium rare thinly sliced Kobe Beef

Wine suggestion by the glass: Whitehall Lane Sauvignon Blanc Napa Valley 2007

Entrees

Pasta a la "St Tropez" \$ 28

Pan Sautéed Fusilli with garlic and shallots topped with a parmesan leek coated tender chicken breast accompanied by a light creamy Gorgonzola lime basil sauce, topped with Parmeggiano Reggiano shavings

Wine suggestion by the glass: Mandolin Chardonnay 2007

Soft Golden Snapper Fillet \$ 28

Very hard to get from the local fishermen, potato crusted, carefully sautéed in lemon butter, served with our homemade Dill Tartar sauce.

Wine suggestion by the glass: Mandolin Chardonnay 2007

Chilean Sea bass "Carnival" \$ 37

Medallions from Chilean Sea Bass arranged with fresh vegetable julienne, served with a light creamy Alsace Riesling butter sauce lightly flavored with horseradish

Wine suggestion by the glass: George Bouchard Chardonnay 2007

Kurobuta Pork Chop \$ 37

Considered the Kobe of Pork meat, also called Berkshire Pork. A top of the line frenched chop, grilled to perfection, served with lobster mashed potatoes and a creamy Perigord herb chapeau

Wine suggestion by the glass: Clos St. Jean Cotes Du Rhone 2006

Braised Grass-fed Texel's Lamb Shank \$ 37

Overnight marinated salt grass-fed Texel's Lamb shank braised to tender goodness, served with bacon wrapped green bean bundles, creamy old school mashed potatoes and a glace made from it's own juices

Wine suggestion by the glass: Mitolo Jester Cabernet Sauvignon 2008

Caribbean Jerk Stew \$ 34

Kurobuta pork shoulder chunks slowly simmered in coconut milk, pineapple juice and jerk spice. A typical West Indies dish not to miss if you're a fan of the Caribbean

Wine suggestion by the glass: Seghesio Red Zinfandel 2007

Madame's Cajun Mahi Mahi Fillet \$ 32

Topped with spicy snow crabmeat and a creamy Scotch Bonnet pepper sauce

Wine suggestion by the glass: Grans Fassian Riesling 2007

BBQ Black Angus Skirt Steak \$ 32

Grilled MEDIUM, topped with our homemade ChimiChurri sauce

Wine suggestion by the glass: Seghesio Red Zinfandel 2007

Madame's Filet Oscar \$ 39

An 8 oz. Filet mignon, grilled to your liking, topped with lump crabmeat, served over green asparagus and finished with hollandaise

Wine suggestion by the glass: Mitolo Jester Cabernet Sauvignon 2007

Bison Buffalo Rib eye Steak \$ 49

From Canadian Freeland raised Buffalo just like many of our other meats exclusively flown in only for Madame Janette! Grilled over the flame with a Mustard pepper crust, served with Lobster mashed potatoes, Honey truffle dip and a spicy Bearnaise.

Wine suggestion by the glass: Seghesio Red Zinfandel 2007