

# Menu Dégustation

## Chef's Five Course Tasting Menu

\$85.00 Per person (With Wine Pairing +\$55)

Does not include Tax & Gratuity

---

### COQUILLE SAINT-JACQUES ET HOMARD

Diver Sea Scallop

Maine Lobster Tail

Truffle Vinaigrette

Oudinot à Epernay Cuvée Brut, Champagne, Non-Vintage

---

### LE CANARD ET FOIE GRAS

Hudson Valley Magret Duck Breast

Seared Foie Gras

Caramelized White Peach

Port Reduction

Petit Guiraud Sauternes, Bordeaux 2013

---

### INTERMISO

Lemon Sorbet

Belle de Brillet Pear Liqueur

---

### DOVER SOLE

Imported, served with

Classic Brown Butter Sauce

Hubert Brochard Sancerre 2017

OR

### TRIO DU GOURMAND

♦ Beef Tenderloin, Au Poivre

♦ Veal Tenderloin,

Mushroom Calvados Cream Sauce

♦ Lamb Rack, Au Jus

Château Larose-Trintaudon,

Cru Bourgeois, Bordeaux 2014

---

### FROMAGE ET SALADE

Pont L'Éveque,

St Angel

Goat Cheese

Fourme d'ambert

Montirius Vacqueyras

Garrigues 2015

OR

### SYMPHONIE

Grand Marnier soufflé,

Charlotte Citron

Marquise Chocolat

Tiramisu

Grand Marnier or

Pineau des Charentes

---

\*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)

**\*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)**