

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 Wine 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
- ◇ Lamb Rack, Au Jus
- ◇ Veal Tenderloin, served with
Mushroom Calvados Cream Sauce

Château Larose-Trintaudon,
Cru Bourgeois, Bordeaux 2014

FROMAGE ET SALADE

Assortment of 4 Cheeses

Montirus 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)