

# Menu Dégustation

## Chef's Five Course Tasting Menu

\$100.00 per person (With Wine Pairing +\$60)

Does not include Tax & Gratuity

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### COQUILLE SAINT-JACQUES ET HOMARD

Diver Sea Scallop, Maine  
Lobster Tail, Truffle  
Vinaigrette  
Oudinot Brut NV

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#### LE CANARD ET FOIE GRAS

Seared Duck Breast And Foie Gras  
Caramelized White Peach Port Wine Reduction

or

#### ESCARGOTS

4 baked snails with garlic and parsley butter and  
tomato concassee

Emotions de la Tour Blanche Sauterne

Domaine delaporte Sancerre

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### INTERMISO

Lemon Sorbet  
Belle de Brillet Pear Liqueur

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#### DOVER SOLE

Imported, Served with Classic  
Brown Butter Sauce

or

#### TRIO GOURMAND

◇ Beef Tenderloin, Au Poivre  
◇ Lamb chop, Au Jus  
◇ Veal Tenderloin, Mushroom Cream Sauce

Sylvaine & Alain Normand Pouilly Fuisse

Château Larose-Trintaudon Bordeaux

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#### FROMAGE ET SALADE

Assortment of 4 Cheeses, mixed  
greens

or

#### CAFE GOURMAND

Tiramisu, Chocolate Fondant,  
espresso ice cream, choice of  
espresso or Cappuccino

or

#### SYMPHONIE

Grand Marnier Soufflé,  
Charlotte Citron, Marquise  
Chocolat, Tiramisu

Obsidian Ridge Cabernet  
Sauvignon, Nappa Valley

Grand Marnier Liqueur

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)

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