

Menu Dégustation

Chef's Five Course Tasting Menu

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

Does not include Tax & Gratuity

COQUILLE SAINT-JACQUES ET HOMARD

Diver Sea Scallop, Maine
Lobster Tail, Truffle
Vinaigrette

Nicholas Feuillatte Reserve Exclusive Brut

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

INTERMISO

Lemon Sorbet

Belle de Brillet Pear Liqueur

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

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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