

# ~ Menu Dégustation ~

**\$125 per person**

**Add on wine pairing for +65**

**Tasting menu require the participation of the entire table**

Price of set menu does not include tax & gratuity

Choice of

## Le Homard

Maine Lobster tail, endive, frisée & Truffle vinaigrette

## Les Coquilles Saint Jacques

Diver Sea Scallop carpaccio\* marinated in lemon juice, olive oil, capers & chives



Choice of

## Magret de Canard & Foie Gras

Magret Duck breast\* with seared Foie Gras, caramelized white peach & Port reduction

## Les Escargots

4 baked Snails, tomato concassée, garlic & parsley butter



## Trou Normand

Champagne Rosé sorbet



Choice of

## La Sole de Hollande

Pan seared classic boneless Dover Sole Meunière

## Trio du Gourmand

Prime Beef tenderloin\* au poivre, Veal tenderloin\* & mushroom, tarragon, shallot Demi-Glace, Lamb chop\* au jus



Choice of

## L'Assiette de Fromage

4 Cheeses of the day, dry fruits & nut

## Le Soufflé

Grand Marnier Soufflé

## Le Café Gourmand

Rich Chocolate Truffle Cake, Tiramisu, Vanilla Ice Cream & your choice of Cappuccino or Espresso

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
These foods are cooked to order