

Menu Dégustation

Chef's Five Course Tasting Menu

\$125.00 per person (With Wine Pairing +\$65)

Tasting menu requires participation of the entire table

Does not include Tax & Gratuity

LE HOMARD

Maine lobster tail, endive, frisee & Truffle vinaigrette

Nicholas Feuillatte Reserve Exclusive Brut

or

Les Coquilles Saint Jacques

Diver Sea Scallops carpaccio marinated in lemon juice, Olive oil, capers & chives

Nicholas Feuillatte Reserve Exclusive Brut

LE CANARD ET FOIE GRAS

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

Emotions de la Tour Blanche Sauterne

or

ESCARGOTS

4 baked snails with garlic and parsley butter and tomato concasee

Domaine delaporte Sancerre

INTERMISO

Lemon Sorbet

Belle de Brillet Pear Liqueur

DOVER SOLE

Imported, Served with Classic
Brown Butter Sauce

Sylvaine & Alain Normand Pouilly Fuisse

or

TRIO GOURMAND

◇ Beef Tenderloin, Au Poivre

◇ Lamb chop, Au Jus

◇ Veal Tenderloin, Mushroom Cream Sauce

Château Larose-Trintaudon Bordeaux

FROMAGE ET SALADE

Assortment of 4 Cheeses, mixed greens

Obsidian Ridge Cabernet Sauvignon, Nappa Valley

or

CAFE GOURMAND

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

Grand Marnier Liqueur

or

LE SOUFFLÉ

Grand Marnier Soufflé

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)**