

# Menu Dégustation

## Chef's Five Course Tasting Menu

\$135.00 per person (With Wine Pairing +\$65)

Tasting menu requires participation of the entire table

Does not include Tax & Gratuity

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### LE HOMARD

Maine lobster tail, Endives & Truffle vinaigrette

Nicholas Feuillatte Reserve Exclusive Brut

### Les Coquilles Saint Jacques

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

Nicholas Feuillatte Reserve Exclusive Brut

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### LE CANARD ET FOIE GRAS

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

Emotions de la Tour Blanche Sauterne

### ESCARGOTS

4 baked snails with garlic and parsley butter and tomato concassee

Domaine delaporte Sancerre

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### INTERMISO

Strawberry Moscato Sorbet

Pear Liqueur

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### DOVER SOLE

Imported, Served with Classic

Brown Butter Sauce

Sylvaine & Alain Normand Pouilly Fuisse

### TRIO GOURMAND

◇ Beef Tenderloin, Au Poivre

◇ Lamb chop, Au Jus

◇ Veal Tenderloin, Mushroom Cream Sauce

Château Larose-Trintaudon Bordeaux

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### FROMAGE ET SALADE

Assortment of 4 Cheeses, mixed greens

Obsidian Ridge Cabernet Sauvignon, Nappa Valley

### CAFE GOURMAND

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

Grand Marnier Liqueur

### 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)**