

~ Menu Dégustation ~

\$135 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