

~ Menu Dégustation ~

80 per person

Add on wine pairing for +55

Tasting menu require the participation of the entire table

Price of set menu does not include tax & gratuity

Coquille Saint-Jacques et Homard

Diver Sea Scallop, Maine Lobster tail & Truffle vinaigrette



Magret de Canard & Foie Gras

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



Trou Normand

Champagne Rosé sorbet



Choice of

La Sole de Hollande

Pan seared classic boneless Dover Sole Meuniere

Trio du Gourmand

Prime Beef tenderloin* au poivre, Veal tenderloin* & mushroom Calvados cream sauce, Lamb chop* au jus



Choice of

L'Assiette de Fromage

Petit Basque, Saint-André & Fourme d'Ambert

La Symphonie

Mini Soufflé of the day, Lemon Mousse, Molten Chocolat cake, Tiramisu

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