

Menu Dégustation

Chef's Five Course Tasting Menu

\$80.00 Per person (With Wine Pairing +\$55) Does not include Tax & Gratuity

COQUILLE SAINT-JACQUES ET HOMARD

Diver sea scallop
Maine lobster tail
Truffle vinaigrette

Oudinot à Epernay Cuvée Brut, Champagne, Non-Vintage

LE CANARD ET FOIE GRAS

Hudson Valley magret duck breast
Seared foie gras
Caramelized white peach
Port reduction

Petit Guiraud Sauternes, Bordeaux 2013

INTERMISO

lemon sorbet

Belle de Brillet Pear Liqueur

DOVER SOLE

Imported
Classic brown butter sauce

OR

TRIO DU GOURMAND

- ♦ Beef tenderloin, au poivre
- ♦ Veal tenderloin,
mushroom calvados cream sauce
- ♦ Lamb rack, au jus

Albert Bichot Pouilly-Fuissé, Burgundy
2014

Château Larose-Trintaudon,
Cru Bourgeois, Bordeaux 2014

FROMAGE ET SALADE

Pont L'Eveque,
St Angel
Goat Cheese
Fourme d'ambert

Domaine de la Charbonnière
or Vacqueyras

OR

SYMPHONIE

Grand Marnier soufflé,
Charlotte Citron
Marquise Chocolat
Tiramisu

Grand Marnier or
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)

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