

CHEF'S FIVE COURSE TASTING MENU

Menu Dégustation

COQUILLE SAINT-JACQUES ET HOMARD

diver sea scallop
maine lobster tail
truffle vinaigrette

Nicolas Feuillatte Brut Réserve, Champagne, Non-Vintage



LE CANARD ET FOIE GRAS

magret duck breast
seared foie gras
caramelized white peach
port reduction

Petit Guiraud Sauternes, Bordeaux, 2012



INTERMISO

Rosé sorbet granité



DOVER SOLE

imported
classic brown butter sauce

*Domaine des Gerbeaux Pouilly-Fuissé, Burgundy,
2014*

OR

TRIO DU GOURMAND

- prime beef tenderloin, au poivre
- veal tenderloin, mushroom calvados cream sauce
- lamb loin, au jus

*Château Larose-Trintaudon Cru Bourgeois,
Bordeaux, 2012*



FROMAGE ET SALADE

petit basque
saint andré
fourme d'ambert

OR

SYMPHONIE

Grand Marnier soufflé
citron
chocolat
café

Choice of Vacqueyras, Pineau des Charentes (Rosé), or Grand Marnier Cordon Rouge

\$80 per person (with wine pairing +\$55)

Price of Set Menu does not include tax & gratuity

*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)