

Chef's Gastronomique Menus

Eight Course \$125 and Up

Custom Chef Driven 8-Course Menu Designed For Your Unique Palate

By Executive Chef Russell Kirkham

Monday - Thursday by Reservation Only



Six Course Menu \$85

Add Wine pairing+ \$50

Amuse Bouche

Le Foie Gras

Pan Seared Foie Gras, Saffron Poached Pear
Baklava, Crème de Cassis Demi-Glace

La Noix de Saint-Jacques

Seared Scallop, Spinach Ravioli
Beurre Blanc, Lobster Cappuccino

Le Loup de Mer du Chili

Pistachio Crusted Chilean Sea Bass
Creamy Saffron Risotto, Salsify au Beurre
Mussel Velouté

Sorbet au Champagne

Le Filet de Boeuf au Poivre

Black Pepper Crusted Beef Tenderloin
Fingerling Potatoes Rôties, Haricots Verts
Green Peppercorn Sauce

Le Gâteau Mousse Chocolat

Chocolate Mousse, Cookie Crumble
Macaroon

Seven Course Menu \$100

Add Wine pairing+ \$60

Amuse Bouche

Le Foie Gras

Pan Seared Foie Gras, Saffron Poached Pear
Baklava, Crème de Cassis Demi-Glace

La Bisque de Homard

Lobster Bisque, Lobster, Tomato Confit

Le Flétan au Beurre Blanc Truffé

Oven Roasted Halibut, Lemon Risotto
Mashed English Peas, Carrot Purée
Truffle Beurre Vermouth Velouté

Sorbet au Champagne

Le Canon D'Agneau Rôti

Roasted Lamb Loin, French Mashed Potatoes
Corn Galette, Haricots Verts, Au Jus

Le Fromage Tarte Tatin

Caramelized Onion & Tomato Tart Tatin
Blue Cheese, Goat Cheese
Balsamic Reduction

Le Gâteau Opéra

Joconde Cake, French Buttercream
Silky Ganache

