

Chef's Gastronomique Menus

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 Seabass
Creamy Sweet Pea Risotto
Salsify, Saffron 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 Poisson Redfish

*Pecan Butter Baked Redfish,
Sage Brown Butter Sauce
Roasted Sweet Potatoes, Sautéed Spinach*

Sorbet au Champagne

Le Canon D'Agneau Rôti

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

Le Fromage

*Spice Poached Pear, Blue Cheese
Walnuts, Microgreen Salad*

Le Gâteau Opéra

*Joconde Cake, French Buttercream
Silky Ganache*

Eight Course Menu \$125

Monday - Thursday by reservation only

Custom chef driven 8-course menu designed for your unique palate

By Executive Chef Russell Kirkham