**Chef’s Gastronomique Menus**

**Six Course Menu $108**

****Add Wine pairing+ $60

**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 White Wine Risotto

Baby Bok Choy, Saffron Velouté

**Sorbet au Champagne**



**Le Filet de Boeuf au Poivre\***

Black Pepper Crusted **Beef Tenderloin**

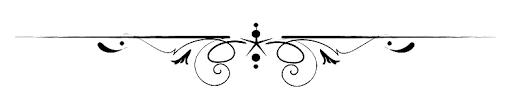
Fingerling Potatoes Rôties, Haricots Verts

Green Peppercorn Sauce

**Le Gâteau Mousse Chocolat**

Chocolate **Mousse**, Cookie Crumble

Macaroon

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**Seven Course Menu $119**

Add Wine pairing+ $70

**Amuse Bouche**

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**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 Vivaneau Rouge du Golfe**

Fresh Texas **Gulf Snapper**

Corn Risotto, Sautéed Spinach

Confit Cherry Tomato

Crawfish Matelote Sauce



**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 $140**

Monday – Thursday by Reservation Only

Custom Chef Driven 8-Course Menu Designed for your Unique Palate by Executive Chef Russell Kirkham