

# Welcome

## 4 Course Menu

\$72 per person / \$112 with wine pairing

### *Ceviche St. Jacques*

Scallop Ceviche



Choice of

### *Timbale de Champignon sur Soupe d'Asperges*

Warm Mushroom Timbale Garnished with Wild Mushrooms, finished with an Asparagus Soup and drops of Truffle Oil

*Emmolo (Caymus Family Wines), Napa, '20*

Or

### *Thon et Foies Gras avec une petite salade Aioli de Sardine*

Chilled Seared Tuna with Foies Gras, served with small salad, Sardine oil Aioli

*Vouvray, La Craie, Loire Valley, '18*



Choice of

### *Canard au Poivre, Navet et petite Carrots*

Duck Breast with Peppercorns, Pomegranate Gastrique, served with Turnips and Carrots

Or

### *Petite Filet Mignon crème de Raifort Sauce Bordelaise*

Filet Mignon with Horseradish cream, potatoes, cauliflower, and Bordelaise sauce

*Châteauneuf-du-Pape, Dom. Du Vieux Lazaret, Rhone '18*

Or

### *Sole de Douvres a L'Oseille*     Additional \$12.00

Dover Sole with a Classic Sorrel Sauce

*Les Setilles, Olivier Leflaive, Burgundy, '19*



Choice of

### *Grand Marnier Sabayon*

with Fruit, Gratinee

Or

### *Sorbet du Jour*

*Veuve du Vernay, Brut Rosé, Loire Valley, NV*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*