

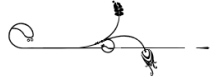
# Welcome

## 6 Course Menu

\$110 per person / \$170 with wine pairing

### *Ceviche St. Jacques*

Scallop Ceviche



### *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*



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

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

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



### *Bar Chilien sur Ratatouille Fumé*

Chilean Sea Bass, Black Garlic Crusted on Smoked Ratatouille, Saffron Beurre Blanc

*Le Poussin Rose, S. Lichine, France, '20*



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*



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.*