

DINNER

AMUSE BOUCHE



SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons
Blue Cheese, Mustard Vinaigrette

BURRATA

Broccoli Rabe Pesto, Crunchy Serrano Ham

FAROE ISLAND SALMON TARTARE

Fresh and Smoked Salmon, Salmon Roe, Cucumber, Lemon, Dill, Potato Crisps



CANARD RÔTI À L'ORANGE

Whole Roasted Duck, Bitter Orange - Cranberry Glaze
Rotisserie Potatoes

CHEF'S SELECTION:

TWO SEASONAL VEGETABLE SIDE DISHES



COUPE GLACÉE DU JOUR

Daily House Made Ice Cream Parfait

SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

\$84 per person

In addition to beverages, tax & suggested 20% gratuity

This menu is entirely gluten free.

Fish and vegetarian selections always available on request.

All menus can be prepared without pork.

SUGGESTED WINE PAIRINGS

2013 Smith-Madrone Riesling, Spring Mountain, Napa, CA **\$75/btl**

2015 Famille Perrin "Les Sinards", Châteauneuf-du-Pape, Rhône **\$120/btl**

