

DINNER

AMUSE BOUCHE

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SALADE G

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

BURRATA

Broccoli Rabe Pesto, Crunchy Serrano Ham

SALMON RILLETES

Faroe Island Salmon, Smoked Salmon, Salmon Roe
Lemon, Cucumber, Crème Fraîche

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"POULE DE LUXE"

Whole Roasted Chicken
Wild Mushroom Stuffed Breast, Seared Foie Gras, Jus

CÔTE DE BOEUF

40oz Dry-Aged Angus Beef, Sauce Béarnaise

ROTISSERIE POTATOES

**CHEF'S SELECTION:
TWO SEASONAL VEGETABLE SIDE DISHES**

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COUPE GLACÉE DU JOUR

Daily House Made Ice Cream Parfait

SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

\$98 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, Spring Mountain Cabernet Sauvignon, Napa Valley **\$120/btl**

2011 Olivier Leflaive, Pommard, Burgundy **\$98/btl**

