

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 RILLETTES

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

WHOLE ROASTED JAMISON FARM LEG OF LAMB

Niçoise Olive Crust, Roasted Vegetable Jus

ROTISSERIE POTATOES

CHEF'S SELECTION:

TWO SEASONAL VEGETABLE SIDE DISHES

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COUPE GLACÉE DU JOUR

Today's House Made Ice Cream Parfait

SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

\$89 per person

In addition to beverages, tax & suggested 20% suggested 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

2014 Ponzi Vineyards Reserve, Chardonnay, Willamette Valley, Oregon **\$95/btl**
2015 Famille Perrin, Châteauneuf-du-Pape "Les Sinards" **\$120/btl**

