



C O N T E M P O R A R Y F R E N C H C U I S I N E

CHEF PASCAL'S DEGUSTATION MENU

Amuse Bouche

FIRST COURSE: Truffle

Twice Baked Upside Down Truffle Gruyère Cheese Soufflé,
White Truffle Infused-Parmesan Fondue

Chablis, Domaine Du Colombier, Burgundy, France '20

SECOND COURSE: Dover Sole

Wild Caught Dover Sole "Paupiette", Confit Eggplant Caviar,
Warm Escabeche Emulsion

Sancerre, Jean-Jacques Auchere, Bienne-France, ' 20

THIRD COURSE: Lamb

Australian Lamb Chop Provencale, Petit Farci, Cipollini Onion,
Pommes D'Auphine, Jus D'Agneau Corse

Saint- Emilion Grand Cru, Château- La Couronne, Bordeaux, France '20

DESSERT: Chocolate

Bittersweet Chocolate Soufflé with Chocolate Ganache

Banyuls ,Gerard Bertrand, Roussillon, France' 2015

PETIT FOURS

\$110.00 per person

With Wine Pairing add \$55.00 per person

Fourme D'Ambert, Sweet Onion Compote,
Candied Nuts and Espelette Jelly add \$10.00

There is an additional charge for split plates: \$3.00 per appetizer and \$ 5.00 for entrees.
For your convenience an 18% gratuity will be added to the check for parties of 6 or more. Thank you.