



## Five Course Dinner

One Hundred Twenty Eight Dollars per Person

\*\*Optional Wine Pairing – Seventy Dollars per Person

### FIRST COURSE

**Concombre et Menthe**  
Cucumber and Mint Gazpacho

\*\*2017 Simonet-Febvre **Sauvignon**  
Saint Bris, France

**Vichyssoise**  
Chilled Potato and Leek Soup

\*\*2018 Evolucio **Furmint**, Hungary

### SECOND COURSE

**Mosaic de Lapin**  
Rabbit Terrine, Roma Tomatoes,  
Meyer Lemon, Sweet Basil

\*\*2018 Tenuta di Altavilla "Villa Matilde"  
**Greco di Tufo**, Italy

**Tartelette a la Tomate**  
Heirloom Tomatoes Tartlette, Sweet Basil,  
Mascarpone Mousse, Tomato Sorbet

\*\*2020 Domaine Ott Rosé  
**Grenache**, France

### THIRD COURSE

**Homard, Entre Terre et Mer**  
Poached Lobster, Summer Root Pearls,  
Fennel Confit

\*\*2019 Lagar de La Santina  
**Albariño**, Spain

**Saint Pierre Sauce de Marseille**  
John Dory, Bouillabaisse Broth, Zucchini,  
Yukon Gold Potatoes

\*\*2019 Delas "Saint Esprit" Cotes du Rhône  
**Grenache Blanc**, France

### FOURTH COURSE

**Canette mi-Sauvage**  
Grimaud Farm Duck Breast, Cherries,  
Fondant Turnips

\*\*2018 Domaine Camille Braun  
**Pinot Noir**, France

**Medallion d'Agneau Sauce Estragon**  
Pinn-Oak Ridge Lamb Medallion, Tarragon Sauce  
French Riviera stuffed vegetables

\*\*2018 Martin Clerc **Syrah**  
Collines Rhodaniennes, France

### DESSERT COURSE

**Suprême de Fraises et Framboises**  
Strawberry Hazelnut Sponge Cake, Raspberry,  
Mascarpone Cream, Strawberry Sorbet

**Tarte Meringue Citron et Fruit Rouge**  
Lemon Meringue Tart with Summer Red Berries

\*\*2016 Owen Roe "The Parting Glass"  
**Riesling**, Washington

**Tarte Au Melon et Pêche**  
Melon Almond Cream Tart, Peaches,  
Melon Sorbet

**Trio de Sorbets**  
Trio of Mango, Coconut Crème, and Cacao

\*\*NV Pasquale Peliseero "Stramej"  
**Moscato**, Italy

### SHOULD YOU BE IN THE MOOD....

We are pleased to offer the following supplements to enhance your dining experience ~

#### **Course Turban**

Turban Squash Niçoise

\*Substitute Fourth Course Option

#### **Spinalis Bordelaise +18**

American Wagyu Ribeye Cap, Sauce Bordelaise,  
Potatoes Chatouillard, Green Beans

\*Substitute Fourth Course Option

#### **Foie Gras de Canard +\$18**

Foie Gras, Apricot, White Peach, Red Beets

\*Additional Course (Wine Pairing Additional)

#### **Trio of Cheese +\$22**

Chef's Selection

\*Additional Course (Wine Pairing Additional)

Executive Chef Philippe Chevalier

Menu prices are exclusive of tax and gratuity. Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every limitation. Whether dining out or preparing food at home consuming raw or undercooked animal foods may increase your risk of food borne illness.