



*An elegant atmosphere  
for fine dining*

The Normandie Restaurant, Deck 3

For Reservations please call ext. 4707.

*Five Senses*  
Gastronomic and Vineyard Tour

*Course One*

Pan Seared Foie Gras  
Heirloom Tomato Confiture,  
Duck Rillettes in Feuille de Brick,  
Roast Ginger Sauce & Toasted Hazelnuts  
Riesling, Selbach-Oster, Spätlese, Mosel

Diver Scallop Wellington Style  
Black Truffle Emulsion & Spinach Fondue  
Puligny Montrachet, Louis Jadot, Burgundy

*Course Two*

Wild Mushroom Cappuccino  
Porcini Gelato  
Pinot Noir, Domaine Drouhin, Willamette Valley

Young Spinach & Fricée Saïad  
Shallot-Truffle Vinaigrette, Sunnyside Egg,  
Pork Rillettes & Brioche Croûtons  
Marqués de Riscal, Baron de Chirel, Rioja, DOCa

*Course Three*

Shellfish & Saffron Risotto  
Jumbo Shrimp, Scallops & Tomato-Fennel Sauce  
Chardonnay "Cervaro" Castello della Sala,  
IGT, Antinori, Umbria

Crispy Loup De Mer  
Roasted Artichoke, Eggplant Caviar,  
Kalamata Olive Purée, Sun Dried Tomato Pesto  
& Balsamic Reduction  
Château Lynch Bages, Pessac Léognan

*Trou Normand*

Green Apple Sorbet with Calvados

*Course Four*

Five-Spice Crusted Cervena Venison Loin  
Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade & Lingonberry Sauce  
Zinfandel, Chiarello Family Vineyards,  
Giana, Napa Valley

Mushroom Crusted Rack of Colorado Lamb  
Sweet Peas & Roasted Lamb Jus  
Syrah, Lagier-Meredith, Mount Veeder

*Desserts*

Les Petits Desserts du Normandie for Two  
A Selection of Favorite Bite-Sized Desserts  
Royal Tokaji, Aszu, 5 Puttonyos, Hungary

Valrhona Cocoa Croquant  
Salted Caramel, White Coffee Ice Cream  
Tawny Port, Taylor Fladgate 20 Years Old

*Food and Wine Pairing Fee  
Eighty Nine Dollars  
All Inclusive*

# Normandie à la carte

## Appetizers

Tian of Peekytoe Crab, Cured Salmon  
& Avocado Mousse  
Salmon Pearls & Caviar- Dill Crème Fraîche

Escargots Tortellini  
Smoked Applewood Bacon, Fricassée of Morels  
& Roasted Garlic-Parsley Foam

Crispy Seared Sweetbread  
Shallots, Capers, Basil Purée, Lemon Zest  
& Sun Dried Tomatoes

Diver Scallop Wellington Style  
Black Truffle Emulsion & Spinach Fondue

Pan Seared Foie Gras  
Heirloom Tomato Confiture,  
Duck Rillettes in Feuille de Brick,  
Roast Ginger Sauce & Toasted Hazelnuts

Warm Goat Cheese Soufflé  
Smoked Tomato Coulis, Parmesan Cream  
& Basil Pesto

## Soups-Salads

Creamy Maine Lobster Bisque  
Leek and Shallot Flan, Cognac Cream  
& Crispy Sweet Yellow Corn Beignets

Wild Mushroom Cappuccino  
Porcini Gelato

Phyllo Baked Anjou Pear and Roquefort Cheese  
Lollo Rosso Lettuce, Spicy Pecans  
& Port Wine Reduction

Bouquet of Mixed Greens, Herbs & Cucumber  
Shaved Hearts of Palm, Toasted Almonds  
& Vanilla-Citrus Vinaigrette

Heirloom Tomato Salad, Buffalo Mozzarella,  
Apple & Cantaloupe  
Micro Basil & White Balsamic Emulsion

Young Spinach & Frisée Salad  
Shallot-Truffle Vinaigrette, Sunnyside Egg,  
Pork Rillettes & Brioche Croûtons

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## Caviar

Golden Osetra or Sevruga Caviar  
with Traditional Condiments and Buckwheat Blinis  
- Market Price -

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## Entrées

◆ Dover Sole Véronique  
Pan Seared Golden Brown, à la Véronique  
with Green Grapes & Beurre Noisette

Lobster Tail "Your Way"  
Delicate Warm Water Rock Lobster Tail Prepared  
Classic Thermidor Style, Broiled or Steamed,  
Crispy Potato Basket,  
Glazed Asparagus & Clarified Butter

◆ Pan Seared Filet Mignon  
Lamotte Pommes Purée, Honshimeji Mushrooms,  
Haricots Verts, Green Peppercorns and  
Cognac Cream Sauce

Sautéed French Turbot  
Ginger Infused Spaghetti Squash, Green Asparagus  
& Lemongrass Nege

Shellfish & Saffron Risotto  
Jumbo Shrimp, Scallops & Tomato-Fennel Sauce

Crispy Loup De Mer  
Roasted Artichoke, Eggplant Caviar,  
Kalamata Olive Purée, Sun Dried Tomato Pesto  
& Balsamic Reduction

Sautéed Muscovy Duck Breast  
Spiced Duck Leg Confit in Almond Crusted French Toast  
& Raisin-Apple Compote au Jus

Mushroom Crusted Rack of Colorado Lamb  
Sweet Peas & Roasted Lamb Jus

Five-Spice Crusted Cervena Venison Loin  
Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade & Lingonberry Sauce

"Surf & Turf" Duo of Petit Roasted Lobster Tail  
& Filet Mignon  
Cabernet Demi Glace, Bouquet of Vegetables  
& Pomme Mousseline

◆ Indicates Entrées Prepared Table Side