

Five senses

Gastronomic and Vineyard Tour

Course One

Creamy Maine Lobster Bisque
Leek and Shallot Pan, Cognac Cream,
Crusty Sweet Yellow Corn Bisquet
Chablis, Jean Defau, 1er Cru Velleins, 2013
Chablis

Smoked Salmon & Peekytoe Crab Parfait*
Layered with Avocado, Salmon Caviar,
Crème Fraîche, Petite Greens
the NEO Sauvignon Blanc 2011,
Waihopar River, Marlborough

Course Two

Porcini & Morel Risotto
Vegetable Puyanne, Truffle Foam,
Cherry, Garlic Chips
Bodega Chacra, Santa Ines, Patagonia,
Argentina

Young Spinach & Fraise Salad*
Shallot-Truffle Vinaigrette, Sunrised Egg,
Pork Rillettes & Broche Croûtons
Grenache/Syrah/Mourvèdre, Whispering Angel,
Château d'Esclans, 2014, Côtes de Provence, France

Course Three

Phyto Baked Anjou Pear
with Roquefort Cheese Lollo Rosso Lettuce,
Spice Coated Walnuts, Port Wine Reduction
Domäne Bounillon Dorkans Stevrey Moellau 2010,
Loire Valley

Pork Belly
Parsnip Purée, Caramelez Apples,
Calvados Jus
Muller-Catoz Kabinett Riesling Musbach 2011,
Ries

Trou Normand

Green Apple Sorbet & Calvados

Course Four

Five-Spice Crusted Cervena Venison Loin*
Celery Root Fondant, Wilded Spinach,
Red Cabbage Marmalade & Lingonberry Sauce
Hartwood Court Zinfandel 2009,
Russian River Valley, Sonoma

Potato-Laced French Turbot
Fennel Purée, Bok Choy, Citrus Emulsion
L. Heidler Graner Weibner Loess 2011,
Kamptul

Valrhona Cocoa Cake
Salted Caramel and White Coffee Ice Cream
Sauternes, Barton & Guester,
Bordeaux

Dessert

Grand Mariner Soufflé
Crème Anglaise à la Gousse Tahitienne
Oremus Noble Late Harvest 2008,
Tokaj

Food & Wine Pairing Fee
Eighty Nine Dollars
All Inclusive

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

Murano à la carte

Starters

Creamy Maine Lobster Bisque
Leek and Shallot Pan, Cognac Cream,
Crusty Sweet Yellow Corn Bisquet
Wild Forest Mushroom Cappuccino
Crème Fraîche, Fine Herbs
Phyto Baked Anjou Pear with Roquefort Cheese
Lollo Rosso Lettuce, Spice Coated Walnuts,
Port Wine Reduction
Young Spinach & Fraise Salad*
Shallot-Truffle Vinaigrette, Sunrised Egg,
Pork Rillettes & Broche Croûtons
Warm Goat Cheese Soufflé
Smoked Tomato Coulis, Parmesan Cream, Basil Pesto

Smoked Salmon & Peekytoe Crab Parfait*
Layered with Avocado, Salmon Caviar,
Crème Fraîche, Petite Greens
Porcini & Morel Risotto
Vegetable Puyanne, Truffle Foam, Chivali, Garlic Chip
Diver Scallop Wellington Shyler*
Baked in Pull Pastry, Black Truffle Emulsion,
Spinach Fondus
Pork Belly
Parsnip Purée, Caramelized Apples, Calvados Jus
Heirloom Tomato & Buffalo Mozzarella Salad
Granny Smith Apple, Cornichon Mince Beaf
& White Balsamic Emulsion

Golden Oeura or Georgian Gaojar*

Traditional Condiments and Buckwheat Bites
- Market Price -

Whole Nova Scotia Lobster*

Roasted Split Lobster, Lemon, Fines-Herb Butter
- Twenty-Nine Dollars -

Entrées

♦ Dover Sole Véronique
Pan Seared Golden Brown; à la Véronique
with Green Grapes au Bourne Noisette

♦ Châteaufortland for Two*
Fricassee of Baby Vegetables,
Bearnaise & Cabernet Sauce

Potato-Laced French Turbot
Fennel Purée, Bok Choy, Citrus Emulsion

♦ Murano Lobster
Cognac Flambéed Warm Water Lobster Tail, Fresh
Basil, Applewood Smoked Bacon, Dign Cream

Seared Milk-Fed Veal Tenderloin*
Butternut Squash, Brussels Sprouts,
Morel Mushrooms, Thyme Jus

Loup De Mer
Grilled Mediterranean Sea Bass,
Red Pepper Maitreje, Citrus Eggplant,
Balsamic Syrup, Sauce Nioise
Muscovy Duck Breast*
Crusty Spiced Duck Leg Confit,
Herbed French Toast, Rashin-Apple Compote

Herb Crusted Lamb Rack*
Pea Purée, Tomato Confit, Baby Carrots,
Spice Meatball, Garlic Jus
Five-Spice Crusted Cervena Venison Loin*
Celery Root Fondant, Wilded Spinach,
Red Cabbage Marmalade, Lingonberry Sauce

♦ Tableside Preparation

Cheese Course

A Fine Selection of Artisan Cheeses served with
Pair of Champagne and Dry Fruits

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