



Five senses
Gastronomic and Vineyard Tour

Course One

Creamy Maine Lobster Bisque*
Leek and Shallot Flan, Cognac Cream,
Crispy Sweet Yellow Corn Beignet

Louis Jadot, Puligny Montrachet,
Burgundy, France

Smoked Salmon & Peekytoe Crab Parfait*
Layered with Avocado, Salmon Caviar, Crème
Fraîche, Petite Greens

Château Smith-Haut Laffite, Pessac-Léognan,
Bordeaux, France

Course Two

Porcini & Morel Risotto
Vegetable Paysanne, Truffle Foam, Chervil,
Garlic Chips

Chianti Classico, Antinori,
Tuscany, Italy

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

Rosé, Château D'Esclans, D'Esclans,
Provence, France

Course Three

Phyllo Baked Anjou Pear
with Roquefort Cheese Lollo Rosso Lettuce,
Spice Coated Pecans, Port Wine Reduction

Barton & Guestier, Sauternes,
Bordeaux, France

Pork Belly*
Parsnip Purée, Caramelized Apples,
Calvados Jus

Selbach-Oster, Spätlese Riesling, Mosel, Germany

Trou Normand

Green Apple Sorbet & 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

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

Michel Redde, Sancerre, "Les Tuilières",
Loire, France

Desserts

Valrhona Cocoa Cake
Salted Caramel and White Coffee Ice Cream

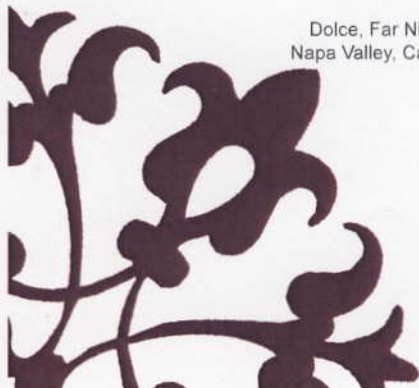
Caffè Latte Bar Croquant
Apricot and Fig Compote

Dolce, Far Niente,
Napa Valley, California

Vin De Constance, Klein Constantia,
South Africa

Food and 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 Flan, Cognac Cream,
Crispy Sweet Yellow Corn Beignets

Wild Forest Mushroom Cappuccino

Crème Fraîche, Fines Herbs

Phyllo Baked Anjou Pear with Roquefort Cheese

Lollo Rosso Lettuce, Spice Coated Pecans,
Port Wine Reduction

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,
Pork Rilletes & Brioche 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 Paysanne, Truffle Foam, Chervil,
Garlic Chips

Diver Scallop Wellington Style*

Baked in Puff Pastry; Black Truffle Emulsion,
Spinach Fondue

Pork Belly

Parsnip Purée, Caramelized Apples, Calvados Jus

Heirloom Tomato & Buffalo Mozzarella Salad

Granny Smith Apple, Cantaloupe Micro Basil &
White Balsamic Emulsion



Caviar

Golden Osetra or Sevruga Caviar with Traditional Condiments and Buckwheat Blinis

- Market Price -



Entrées

◆ Dover Sole Véronique*

Pan Seared Golden Brown; à la Véronique
with Green Grapes au Beurre Noisette

◆ Châteaubriand for Two*

Fricassée of Baby Vegetables, Béarnaise
& 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, Dijon-Cream

Seared Milk-Fed Veal Tenderloin*

Butternut Squash, Brussel Sprouts,
Morel Mushrooms, Thyme Jus

Loup De Mer*

Grilled Mediterranean Sea Bass,
Red Pepper Melange, Crispy
Eggplant, Balsamic Syrup,
Sauce Niçoise

Muscovy Duck Breast*

Crispy Spiced Duck Leg Confit, Herbed
French Toast, Raisin-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, Wilted Spinach,
Red Cabbage Marmalade, Lingonberry Sauce



Cheese Course

A Fine Selection of Artisan Cheeses served
with Pain de Campagne and Dry Fruits

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