

# 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, Pouilly-Fuissé,  
Burgundy, France*

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

*Elk Cove, Pinot Gris,  
Willamette Valley, Oregon*

## Course Two

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

*Vietti 'Tre Vigne', Barbera d'Asti,  
Piedmont, Italy*

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

*Château D'Esclans, Rosé, 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

*Nyers, Del Barba Vineyards, Zinfandel,  
Contra Costa County, California*

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

*Michel Redde, Sancerre, 'Les Tuilières',  
Loire, France*

## Dessert

Valrhona Cocoa Cake  
Salted Caramel and White Coffee Ice Cream

*Cossart Gordon, Bual, 5 year old,  
Madeira, Portugal*

Grand Marnier Soufflé  
Crème Anglaise à la Gousse Tahitienne

*Peller Estates, Vidal Blanc, Ice Wine,  
Niagara Peninsula, Canada*

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 Flan, Cognac Cream,  
Crispy Sweet Yellow Corn Beignets

Wild Forest Mushroom Cappuccino  
Crème Fraîche, Fine 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 Rillettes & 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 Chip

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\*  
Sweet Potato, 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

☛ *Tableside Preparation*



## Cheese Course

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

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