



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*

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*

Trou Normand

Green Apple Sorbet & Calvados

Dessert

Valrhona Cocoa Cake
Salted Caramel and White Coffee Ice Cream

*Dolce, Far Niente,
Napa Valley, California*

Grand Marnier Soufflé
Crème Anglaise à la Gousse Tahitienne

*Vin De Constance, Klein Constantia,
South Africa*

*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.

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*
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

◆ *Tableside Preparation*



Cheese Course

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