

Specialty Menus

Innovative Served Dinners & Tasting Menus

“Paris”

\$85

Amuse Bouche

Crab Salad Stuffed Baby Tomato with Basil Oil

Premiere Plat

Bouquet of Baby Greens, Apple Cider Vinaigrette, Cherry Tomato

Deuxième Plat

Butternut Squash Bisque with Crème Fraiche & Chives

Intermezzo

Cranberry & Mint Granita

Plat Principal

Filet Mignon on Brioche with Foie Gras Butter
Lemon Thyme Scented Asparagus, Port Wine Demi-glace

Plat Fromage

Selection of Imported Cheeses with Dried Fruit

Dessert

Cappuccino Crème Brulee

“Marseille”

\$85

Amuse Bouche

Beef Tartar on Baguette Crostini

Premiere Plat

Crab Napoleon with Bagel Crisp & Apple Diamonds

Deuxième Plat

Grilled Sea Scallop in Lobster Bisque

Intermezzo

Summer Peach Sorbet

Plat Principal

Coriander & Barley Crusted Lamb Chops, Shallot Perfumed Baby Spinach, Sweet Potato Puree

Plat Fromage

Pear Tomato Salad with Shallots & Baby Frisse

Dessert

Apple Flan with Financier Cake

“San Tropez”

\$85

Amuse-Bouche

Seared Foie Gras with Three Onion Chutney

Premiere Plat

Crab Napoleon with Bagel Crisp & Apple Diamonds

Deuxième Plat

Exotic Mushroom Consommé with Lentil

Intermezzo

Rose Paddle & Champagne Granita

Plat Principal

Duck Leg Confit with Demi-glaced Potato Gnocchi, Buttered Fava Beans, Caramelized Fig

Plat Fromage

Artichoke Salad with Eggplant Caviar

Dessert

Chocolate Covered Pear Poached In Red Wine

“Mastering the Art”

\$85

Amuse-Bouche

Chef's Choice

Premiere Plat

Spinach Salad, Warm Shallot & Bacon Dressing, Cherry Tomatoes, Boiled Egg

Deuxième Plat

Butternut Squash Bisque with Crème Fraiche, Pumpkin Seeds & Chives

Intermezzo

Cranberry & Mint Sorbet

Plat Principal

Grilled Black Forrest Rib Eye with French Potatoes, Roquefort Broccoli Parsley Infused Oil

-OR-

Grilled Scottish Salmon with Crimini Mushrooms & Saffron Risotto, Blue Crab Velouté

Plat Fromage

Selection of Imported Cheeses with Dried Fruit

Dessert

Georgia Peach Crème Brulee with Chocolate Straw

'Bon appetit'

\$85.00

Amuse-Bouche

Chef's Choice

Entrée

Salmon Grove Lox with Ossetra Caviar & Crème Fresh

Troisième Plat

Pan Roasted Breast of Duck with Fresh Herb Salad

Intermezzo

Red Ginger & Lime Sorbet

Plat Principal

Shiitake & Bleu Cheese Crusted Filet Mignon on Brioche with a Port Demi-glace

-Or-

Prosciutto & Smoked Gouda Stuffed Breast of Chicken, Boursin Whipped Potatoes

-Or-

Crab Meat Stuffed Salmon Wrapped In Rice Paper, Coconut Risotto, Finished with Saffron Butter

Salade

Baby Red Oak & Frisse with Shaved Manchego & C&ied Walnuts

Dessert

Warm Chocolate Molten Cake with Vanilla & Mint Cream