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## LES HORS D'ŒUVRE

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### \*Saumon Fumé Balik

*Balik Smoked Salmon with Trio of Blini, Dill Normandy Cream and Calamansi Citrus Jelly*

### Salade de Crabe d'Alaska

*Alaskan King Crab Meat with Citrino Olive Oil wrapped in Daikon Radish on Chartreuse-Infused Melon Bisque*

### Soufflé au Fromage

*Emmental Cheese Soufflé with Soubise Sauce*

### Escargots à la Bourguignonne

*Snails in Burgundy-Dijon Sauce with Bayonne Ham and Sautéed Mushrooms*

### Friand de Volaille aux Truffes

*Feuilleté of Label Rouge Chicken with Truffles and Sauce Suprême*

### \*Steak Tartare et Caviar d'Aquitaine

*Hand-Cut Black Angus Beef Tartare in Hazelnut Oil with Perlita Caviar d'Aquitaine and Dijon Dressing*

### \*Terrine de Foie Gras au Sauternes

*Duck Foie Gras Terrine with Sauternes Jelly, Toasted Brioche and Marinated Apricots*

### Mesclun et Chips de Légumes

*Baby Greens with Radishes and Root Vegetable Chips in Lemon Vinaigrette*

### Salade de Betteraves et Vinaigrette aux Truffes

*Tri-Color Beet Salad on Fresh Goat Cheese Cream with Black Truffle Dressing*

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## LES SOUPES

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### Bourride Provençale

*Fish Stew Provençale with Rouille Sauce and Croutons*

### Consommé Chartreuse

*Beef Consommé with Tomato Aspic, Mushroom Royale and Foie Gras Ravioli*

### Crème d'Artichauts

*Cream of Artichokes with Toasted Hazelnut and Creamy Thyme Emulsion*



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## LES POISSONS

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### \*Sole Grenobloise

*Dover Sole with Lemon, Capers, Parsley, Beurre Meunière and Parsley Potatoes*

### \*Bar du Chili Dieppoise

*Poached Chilean Sea Bass in Chablis Sauce with Bouchot Mussels, Baby Shrimp and Pommes à l'Anglaise*

### \*Coquilles Saint-Jacques Poêlées et Chorizo

*Seared Scallops with Chorizo, Butternut Squash Spaghetti and Champagne Sauce*

### Homard Rôti et Mousseline de Saint-Jacques

*Roasted Lobster with Scallop Mousseline, Green Asparagus and Fava Beans*

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## LES VIANDES

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### \*Filet de Canard aux Navets et Cerises

*Seared Barbary Duck Breast with Glazed Turnips, Candied Morello Cherries and Sour Cherry Mustard*

### Suprême de Volaille aux Morilles

*Black Foot Chicken Breast with Morel and Aged Comté Cheese Crust, Fine Champagne Cognac and Crayfish Sauce, Braised Salsify*

### \*Filet de Veau aux Framboises et Rhubarbe

*Roasted Milk-Fed Veal Fillet with Raspberry and Rhubarb Marmalade, Sautéed Swiss Chard*

### Bœuf Cuit Sous Vide 72 Heures Façon Rossini

*72-Hour Sous Vide Beef Ribs Rossini with Crouton, Truffle Royale, Seared Foie Gras, Sauce Périgourdine*

### \*Carré d'Agneau en Persillade

*Roasted Rack of Lamb with Rosemary Persillade and Chickpea Fritters*

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## LE PLAT VEGETARIEN

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### Artichaut Poché et Crème d'Asperges aux Truffes

*Poached Artichoke, Truffled White Asparagus Custard and Fondant Potato on Watercress Sauce with Parsnip and Beet Crisps*

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## LES ACCOMPAGNEMENTS

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Creamy Mashed Potatoes

Steamed Rice

Asparagus

Pommes Dauphine

Chickpea Fritters

Haricots Verts

Pommes Gaufrettes

Sautéed Mushrooms

Green Peas