

M E N U

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= 4 Course Dinner =

FOR THE TABLE

ARTISANAL COUNTRY BOARD

• *prosciutto, Jambon de Paris, Rosette de Lyon, duck terrine, Valençay, Gruyère, Roquefort, herb olives, grilled country bread* •

FIRST

SEAFOOD BISQUE

• *shrimp, mussels, chives* •

SECOND

WILD MUSHROOM RISOTTO

• *Black Trumpet, Shiitake, roasted tomatoes, Parmesan Reggiano, truffle oil* •

GRILLED SEA BASS

• *sautéed fingerling potatoes, seasonal vegetables, Riesling-saffron sauce* •

COLORADO RACK OF LAMB

• *sautéed baby spinach, roasted fingerling potatoes, natural lamb jus* •

CERTIFIED PRIME NY STRIP

• *sautéed haricot vert, French fries, Cognac pepper sauce* •

THIRD

WARM FLOURLESS CHOCOLATE GÂTEAU

• *vanilla ice cream, raspberry coulis* •

HOMEMADE CHEESECAKE

• *fresh raspberry coulis* •

— ■■ TO SHARE ■■ —

ASSORTMENT OF HOMEMADE COOKIES

• *madeleines, chocolate truffle, diamant, almond tuiles* •

EXECUTIVE CHEF: PHILIPPE ROUSSEL
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