

M E N U

==== 4 Course Dinner ====

FIRST

SEAFOOD BISQUE

• *shrimp, mussels, chives* •

SECOND

CHOPPED SALAD

• *tomatoes, cucumbers, avocado, mixed greens, haricot vert, Niçoise olives, sherry-shallot vinaigrette* •

MAIN

WILD MUSHROOM RISOTTO

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

GRILLED SEA BASS

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

CANARD À L' ORANGE

• *roasted duck breast, orange segments, seasonal vegetables, fingerling potatoes, duck orange sauce* •

STEAK AU POIVRE

• *12oz certified prime black Angus NY strip, French fries, Cognac pepper sauce* •

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

• *vanilla custard, caramel crust* •

WARM FLOURLESS CHOCOLATE GÂTEAU

• *vanilla ice cream, raspberry coulis* •

EXECUTIVE CHEF: PHILIPPE ROUSSEL