



APPETIZER

Creamy Butternut Squash Risotto with Red Wine Braised Duck  
Seared Bluefin 'Toro' with Pickled Plum Salad and Ponzu-Glazed Turnips  
Rabbit Terrine with Carrot Salad, Toasted Country Bread and Mustard Vinaigrette  
Crispy Frog Legs 'Provençal' with White Beans, Garlic Confit and Pancetta  
Roasted Beet Salad with Goat Cheese Crisp, Pistachios and Balsamico  
Roasted Veal Sweetbreads with Creamy Root Vegetables, Carrot Jus and Veal Crisp  
Escargot Tart with Garlic Cream, Preserved Lemon and Parsley Sauce  
Butter-Poached Lobster with Garganelli Pasta, Tomatoes, Leeks and Black Truffles  
Potato Gnocchi with Crispy Chicken, Chanterelles, Roasted Chestnuts and Apples



MAIN COURSE

Fillet of John Dory with Shellfish, Sunchokes, Grapefruit and Sea Urchin  
Buttermilk Poached Pintade with Lentil-Stuffed Cabbage, Foie Gras and Chanterelles  
Pancetta Wrapped Veal with Swiss Chard and Sweetbread-Artichoke Fricassee  
Roasted Wild Turbot with Lyonnaise Potatoes, Wild Mushrooms and Endives  
'Pastilla' of Lamb Loin with Moroccan Spices, Herb Chutney and Wild Mushrooms  
Wild Atlantic Bass 'en Papillote' with Sudachi and Matsutake Mushroom Broth  
Venison Chop with Chestnut Pasta, Pomegranate and Spiced Red Wine Sauce



CHEESE AND DESSERTS

*Jenifer Witte, Pastry Chef*

Selection of Imported and Domestic Cheese with Seasonal Condiments  
Roasted Peaches with Vanilla Cream Crepes and Sangria Sorbet  
Chocolate, Chocolate, Chocolate  
Hazelnut and Caramel Crunch Bar with Praline Ice Cream  
Roasted Pear and Gingerbread with Walnut Toffee Cream  
Berry Meringue with Toasted Lemon Pound Cake and Vanilla Sorbet

Prix Fixe **\$145.**