



Chef C.J.'s Tasting Menu

available for the entire table only

Amuse-Bouche

Soupe du Jour

Noix de St-Jacques

pan seared sea scallops, saffron risotto, candied carrots, vanilla butter
Sauvignon Blanc, Attitude, Pascal Jolivet 2008

Cabillaud à la Marseillaise

Chatham cod, rosemary roasted potatoes, olives, capers, leek & Meyer lemon extra virgin olive oil
Chardonnay, Pouilly-Fuissé, J.J Vincent 2007

Trou Normand

homemade fruit sorbet

Entrecôte de Boeuf "Black Angus"

New York strip, baby Brussel sprouts, chestnut jus, petit gratin dauphinois de "Ma Mère"
Merlot, Ferrari-Carano, Sonoma Valley 2001

Plateau de Fromages (optional)

4 artisanal cheeses, walnut raisin bread, fruit and compote
Grenache-Syrah Beauges de Venise, Rhône Valley 2006
cheese only \$10.00, cheese and wine \$20.00

Farandole de Desserts

dark chocolate molten cake, crème brûlée and mont blanc:
puréed chestnuts, crisp meringue, vanilla bean ice cream & chocolate sauce
Monbazillac, Château Vari, Dordogne 2004
(Sémilion, Sauvignon, Muscadelle)

Prix-Fixe: \$ 75.00

4 Premium Wine Pairing 3oz each \$ 40.00
(20% gratuity will be added to the final bill)

C.J. Reycraft Jr., Chef de Cuisine

Stéphane Bocket, Maître d'Hôtel