



Chef C.J.'s Tasting Menu

available for the entire table only

Amuse-Bouche

Soupe du Jour

Brandade de Morue

warm house cured salt cod, roasted garlic, extra virgin olive oil, potatoes & croûtons

Sauvignon Blanc, St Supery Virtu, Napa Valley 2005

Loup de Mer Chilien

pan seared chilean sea bass, baby leeks, roasted potatoes & red wine reduction

Cabernet Franc, Chinon, Remy Pannier, Loire Valley 2007

Frou Normand

homemade fruit sorbet

Faux-Filet d'Agneau du Colorado

roasted Colorado lamb ribeye, chestnut purée, Brussels sprouts & lamb jus

Merlot, Heller Estate, Organic Vineyards, Carmel Valley 2004

Plateau de Fromages

4 artisanal cheeses, walnut raisin bread, fruit and compote

Grenache-Syrah Beaumes de Venise, Rhône Valley 2006

cheese only \$10.00, cheese and wine \$20.00 (optional)

Dessert des Cigales

dark chocolate molten cake, classic crème brûlée and pineapple carpaccio

Monbazillac, Château Vari, Dordogne 2005

(Sémilion, Sauvignon, Muscadelle)

Prix-Fixe Tasting Dinner: \$ 75.00

4 Premium Wine Pairing 3oz each \$ 42.00 (optional)

(20% gratuity will be added to the final bill)

C.J. Reycraft Jr., Chef de Cuisine

Stéphane Bocket, Maître d'Hôtel