



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, mashed potatoes, haricots verts, roasted pistachios, Champagne cream sauce
Sauvignon Blanc, Attitude, Pascal Jolivet, Loire Valley 2008*

Ris de Veau Forestière

sautéed sweetbread Nueske bacon, mushrooms, dried cherries, sauce normande

Moulin-à-Vent, Château des Jacques, Louis Jadot, Burgundy 2006

Trou Normand

homemade fruit sorbet

Magret de Canard

*pan seared breast of duck, pineapple-vanilla compote, macademia nuts, baby arugala, wild rice
Ned and Henry Hewitson, Barossa Valley, Australia 2006*

Plateau de Fromages (optional)

4 artisanal cheeses, walnut raisin bread, fruit and compote

Beaumes de Venise, Paul Jaboulet, Rhône Valley 2006

cheese only \$10.00, cheese and wine \$20.00

Farandole de Desserts

dark chocolate molten cake, classic crème brûlée and port wine sabayon figs

Muscat de Beaumes de Venise, Domaine de Ceyeux, Rhône Valley 2004

Prix-Fixe Tasting Dinner: \$75.00

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

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