



Fresh as Spring Tasting Menu

(Available Tuesday, Wednesday & Thursday Only)

1st Course

A choice of

Heirloom Tomato Tartare

Mussels in Tarragon Shallot White Wine Sauce

Foie Gras Terrine Summer Salad

Asparagus Vichyssoise with fresh Truffle

2nd Course

A choice of

Roasted Duck with Olive Sauce

Branzino with Almond Crust with Almandine Sauce

Chicken Breast stuffed with Morel Mushrooms

New York Paver Sliced with Black Pepper and Roquefort Cheese

Dessert

A choice of

Flourless Chocolate Cake with Valrhona Chocolate & Fresh Raspberries

Floating Island over Fresh made Vanilla Sauce

Hot Apple Tarte with Vanilla Ice Cream

Profiteroles with Warm Chocolate Sauce

\$49

Plus Tax & Gratuity

No Substitutions, No Share Plates, No Wine Vault, No Coupons or Other Promotions Allowed

Wine Flight:

Domaine Bernier SB Chardonnay

Domaine Marcel Malbec

Côte du Rhône, Les Collines, Rosè

Château Saint Cyngnes

\$29

Plus Tax & Gratuity