

BASTILLE DAY

*Happy BASTILLE DAY!! We love
you!!*

Chef-Owner Nick and his team wish you "Bon appétit"!

First course

Lobster in Yellow wine
*With caramelized apple, chive
Pastis emulsion
Or*

Zucchini and champagne
*Zucchini Bruschetta on brioche
with champagne chives sauce*

Second course

Tuna Tartar and egg trio
*Ahi tuna tartar in spice of espelette served in a bed of salmon
egg, tobiko egg, topped with a poached egg and caviar
Or*

Wild Picked porcini soup
*With sautéed chanterelles and porcini
Or*

Foie Gras en Millefeuille

*Seared "ROUGIE-FRANCE" and Homemade terrine of foie
gras with butternut squash chips, Sashimi of papaya, onions
confit, Fig Reduction
Or*

Open face Scallop tart

*Seared cool day boat scallop with fennel confit in puff-pastry
Dill sauce
Or*

Heart of Palm salad

*Red beets, Belgian Endives, California Romaine, Sonoma Goat
cheese, Orange slices, Vinaigrette D'orange*

Third course

John Dory and apple
*With whole almonds, diced potatoes, salsify
Ciders jus
Or*

Truffle and Scallop

*Bacon wrapped day boat Scallop, with leeks cake, leeks
fettuccini, shaved imported Italian truffle
Black truffle sauce
Or*

Maple Leaf duck Breast

*With escargot pastilla "Moroccan way", onion confit, pinenuts
5spice-raisin sauce
Or*

Filet Mignon au Chanterelles
*With Carrot fondu, salsify chips
Jus de Volaille*

Porcini Mushrooms Soufflé
Served with green beans

Fourth course

Raspberry Bruscetta
*Served with yogurt ice cream and fresh mint coulis
Or*

Chocolate Tart
*Served with homemade wipe cream
Or*

Trio of Macaron