

LE MENU

*Amuse Bouche*

*1st Course*

WARM MUSHROOM SALAD

PARMESAN, ARUGULA

CHEF PIERRE GAGNAIRE

*2nd Course*

SEARED SCALLOP

CAULIFLOWER PURÉE, CURRY OIL

CHEF RAYMOND BLANC

*3rd Course*

ROASTED CORNISH HEN

BRAISED BELGIAN ENDIVE

CHEF GEORGES PERRIER

LE MENU

*Dessert Bouche*

*Dessert*

CHOCOLATE DESSERT

CHEF PIERRE GAGNAIRE

*Mignardises*

A PARTING SURPRISE!

PRIX FIXE MENU \$75.00

WINE FLIGHT \$35.00