

Pied à Terre

TASTING MENU

AMUSE BOUCHE

First Course

DUO OF CANADIAN FOIE GRAS: COLD TERRINE & WARM BONBON

Second Course

TARTARE OF TWO SALMONS, SMOKED AND RAW

Over Crème Asparagus Crème Brulee, Asparagus salad

Third Course

LOBSTER INDIAN TWIST

Fresh Live Lobster from Maine, Champa Chai Sauce, Mini Artichokes, Snow Pea Turnips..

Fourth Course

Choice of

FILET OF WILD VENAISON SAUCE GRAND VENEUR

Revisited Grand Veneur Sauce, Mix Of Vegetables

Or

DOMESTIC ORGANIC SQUAB CARDAMOM SAUCE

Artichoke, Carrot puree scented with Kumquat

Fifth Course

DECONSTRUCTED BUCHE

Caramelized Tuile, Mascarpone Mousse, Strawberry au Poivre, Valrhona Chocolate Mousse,
Lemon Thyme Sorbet

Price: **\$115 per person** food only; add **\$65 for pairing wines**. Tax and Gratuity not included

Optional: ASSORTMENT OF FRENCH CHEESES - Add \$16 for 2
Additional wine pairing