

GASTRONOMIC TEMPTATIONS

Offers Greatness in the Way of Delicate Taste, Natural Flavors & Fabulous Dinner Experience.
Let Us Provide YOU w/ Excellence & Care You Deserve!
Experience a Creative Cuisine, Delicate Combination to Enjoy the Optimum of Harmonious Flavors.

MISE en BOUCHE

Salmon Carpaccio
Salmon Tartar Cup
Mini Pear & Blue Cheese Tart
Stuffed Cherrie Tomato w/ Herbs Garlic Cream
Mint - Citrus Sea Scallops Ceviche
Salmon Caviar Cream Cup
Tuna Tartar, Tomato & Capers
Mango Tartar w/ Shrimp

Spicy Orange Shrimp Ceviche
Roasted Eggplant, Harissa, Olive & Toasted Nuts
Avocado Mascarpone Mini Cups
Figs-Orange Tartar w/ Hazelnuts & Pecorino
Fava Bean, Serrano Ham & Cantaloupe
Roasted Pepper, Artichoke Pate w/ Tapenade
Bulgur w/ Spiced Vegetables
Herbs Goat Cheese, Sun Dried Tomato

Please click for our special [Cocktail Tapas Menu](#) for a larger choice of
Hors D'oeuvre & Tapas

SOUPS

Apple & Turnips Bisque
Fennel Bisque
Cucumber Cold Cream Soup
Zucchini Cappuccino
Spring Vegetable Veloute
Lobster Bisque (from 6)
Crab Veloute
Mussel Saffron Soup
Shitake Mushroom Broth w/ Ginger
Tomato Basil Veloute w/ Crème Fraiche
Asparagus Veloute w/ Lemon-Herbs Crème Fraiche
Cream of Carrots w/ Cumin & Coriander
Senegalese Soup
Summer Squash Veloute

APPETIZER

Wild Mushrooms Fricassee w/ Morels, White Truffle Aroma
Cream over Pastry
Marinated Eggplant Tatin, Crème Fleurette
Yukon Gold Cake, Salmon Caviar
Sea Scallop, Lemon Gremolata Beurre Blanc
Seared Sea Scallops, 'Fleur de Sel', Celtic Seaweed Cream
Crab Cake, Rustic Mustard Cream
Salmon Carpaccio
Smoked Salmon & Roe
Sea Scallops Ceviche w/ Lime & Coco
Lobster Cassolette
Crab Gratinee

SALADS

Watercress, Endive, Radicchio, Prosciutto, Red Wine
Vinaigrette, Cheese & Ciabatta,
Fresh Figs Moda Dona w/ Prosciutto over Arugula, Balsamic
Vinaigrette
Warm Shitake Mushroom Salad w/ Ginger Dressing
Mix Baby Greens, Roasted Pear, Toasted Pecan, Balsamic
Vinaigrette
Tender Escarole Topped w/ Foie Gras Crostini, Sechuan
Pepper, Fleur de Sel
Crispy Belgium Endive Gorgonzola, Tomato, Apple, Walnut
Dressing
Fresh Herbs & Mesclun Salad w/ Goat Cheese Crostini
Imported Cheese Plate, Mix Green, Nuts & Fruits
Mix Greens, Roasted Peppers, Toasted Pine Nuts, Gorgonzola,
Calamata

FISH & SEA FOOD

Please, Enjoy Fish - Seafood Entree w/ Chef Pascale selected Side Dish. You may substitute to Your taste.

Seared Seabass, Wild Mushrooms Poeele
Sautee Seabass, Lobster Sauce, Fennel Ragout
Poele Sea bass, Saffron Veloute, Chards
Seabass, Bell Peppers Compote, Caramelized Onions
Sautee Monk Fish, Vanilla Bean Butter, Honey Braised
Belgium Endives
Monk Fish, Artichoke Emulsion w/ Kasha
Poele Monk Fish Medallion, Braised Summer Squash, Cilantro
Cream
Sautee Swordfish, Sage infused Olive Oil, Honey Marinated
Red Pepper
Spiced Red Snapper, Celtic Seaweed Cream, Leek Fondue
Sautee Red Snapper, Basil Broth, Petits Legumes
Exotic Spice Marinated Red Snapper, Herbs Beans Ragout
Sautee Red Snapper, Caramelized Fennel, Roasted Pepper
Coulis
Sole Filet Suchet, Vegetables Julienne
Prosciutto Wrapped Salmon. Herbs Beans Ragout
Broiled Sole Filet, Roasted Tomato & Pepper Coulis, Zucchini
Noodles
Sautee Sea Scallops w/ Black Truffle Butter, Parnips
Mousseline
Caramelized Lobster Medallion, Morels -Port Wine Reduction
Sautee Lobster, Infusion Orange, Baby Bokchoy
Lobster Pinot Noir Sauce, Parsnip Mousseline, Frizzled Leeks
Saffron Lobster Medallion, Vegetables Confetti

DESSERTS

White Chocolate Tiramisu
Lemon Cream "Neufchatel"
Warm Apple Tart, Vanilla Bean Fleurette
Raspberry Almond Tart
Strawberries Tart
Snow Egg, Vanilla Bean Cream, Toasted Almond
Dark Chocolate Ganache Tart, Vanilla Bean Cream
White Chocolate Tart Framboisine, Raspberry Coulis
Almond Crust Lemon Tart
Cream Brulée, Saffron, Star Anise or Cardamom Flavor
Chocolate Mousse, Fresh Raspberry
Cream Puffs
Assiette Gourm&e:
Selection of Mini desserts from Crème Brule Anise Flavor,
Mini Chocolate Mousse
Mini Raspberries Parfait, Mini Cream Puff, Chocolate
Profiteroles....
Mignardises

MEAT

For Meat Entrée, Please select your favorite Side!

Mini Beef Wellington, Br&y Sauce
Beef Tournedos Mushrooms Cream
Venison or Beef Filet w/ Creamy Paprika Sauce
Filet Chatelaine, Wine Butter Sauce
Veal Medallion Gisgonda, Truffle Aroma Demi - Glaze
Sweetbread Feuilleté, Morels, Truffles (from 6)
Spiced Lamb Chop, Caramelized Onion, Couscous
Duck Supreme, Amertume Cacao
Duck Supreme Rossini (special order)
Duck Supreme w/ Balsamic Jus
Roasted Quail w/ Almond Butter
Roasted Quail, Pomegranate Glaze
Duck Supreme w/ Black Cherries
Baked Pigeon w/ Roasted Garlic Jus
Roasted Buffalo Tenderloin, Demi - Glaze (from 6)
Venison Filet, Green Peppercorn Sauce (from 6)
Venison Bordelaise Sauce(from 6)

SIDE DISH

Please note that some Entrée have recommended Side Dish

Vegetable Julienne
Braised Summer Squash, Cilantro Cream
Spaghetti Squash, Fresh Tomato-Basil Compote
Poelee Forestiere White Truffle Flavor
Creamy Fennel Ragout
Honey Marinated Red Bell Peppers, Roasted Almonds
Honey Caramelized Belgium Endives
Sesame Sautee Baby Bock Choy
French Green Beans, Toasted Pecans or Alm&ine
Baby Vegetables
Creamed Parsnip, White Truffle Aroma," Fleur de Sel"
Glazed Turnips w/ Scallions & Parsley
Asparagus, Roasted Hazelnuts Butter
Asparagus, Balsamic Butter or Alm&ine
Creamy Swiss Chards, Copeaux de Parmesan
Roasted Garlic Fresh Tender Spinach
Fresh Tender Spinach "A La Crème"
Celery Mousseline, Crispy Prosciutto
Parmesan Polenta, Roasted Peppers Cake
Wild Rice, Toasted Pecan & Cranberries
Rich & Creamy Yukon Gold Gratin, White Truffle Flavor,
"Fleur de Sel"
Red Bliss Creamed, White Truffle Flavor, "Fleur de Sel"
Sweet Potato Cream, Maple Syrup
Asparagus Risotto w/ Parmesan
Saffron Risotto
Celery Root Mousseline
Shitake Mushrooms Risotto, White Truffle Flavor
Curry Quinoa, Cranberries & Toasted Pecan