TASTING MENU

Les Amuses Bouches

Warm Maine Lobster, Braised Celery Root, Black Trumpet Mushrooms

Sautéed New York State Foie Gras, Fennel Compote, Jus Acidule

Filet of Snapper, Garlic Panisse, Baby Leeks, Sauce Rouille

Venison Medallion, Braised Red Cabbage, Parsnip Puree, Huckleberry Jus

Eiffel Tower Desserts OR Eiffel Tower Soufflé
*Featured Soufflé: Bananas Foster

Petits Fours

$145 per person Wine Pairing $89 supplemental
Table Participation is requested

*Menu is subject to change on holidays.