

EIFFEL TOWER®

restaurant



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.**