



Sample 8 Course Custom Chef Tasting Menu
2011

Cours de Premier

American Sturgeon Caviar on a Soft Custard
With Crème Fraîche and Toasted Brioche.



Cours de Deuxièmes

Roasted Beet Salad
With Creamy Goat Cheese & Micro Greens



Cours de Troisième

Fresh Tilapia Quenelles
Floated Upon Lobster Nantua Sauce



Intermezzo



Cours de Quatrième

Roasted Muscovy Duck Breast a L'Orange
With Grand Marnier Orange Sauce & Raisins



Cours de Cinquième

Roasted Rack of Lamb on Potato Gratin Dauphinoise
Spinach & Natural Lamb Jus with Balsamic Vinegar



Cours de Sixième

Filo "Flower Pot" with Goat Cheese, Fresh Greens, Sliced Pears, Candied Walnuts & an Edible Orchid
Drizzled with a Lemon-Thyme Port Reduction



Cours de Septième

"La Bombe"

Cold Raspberry Zabaglione and Sacher Torte, Coated with Dark Chocolate, Served with Raspberry Sauce



Cours de Huitième

Alexandra's Decadent New York Cheesecake



200.00 Per Person

80.00 Additional Wine Pairing