



Emile

Sample 8 Course Custom Vegetarian Chef Tasting Menu
2011

Cours de Premier

Aubergine Eggplant Caviar on Potato Latkes
With a Dollop of Crème Fraîche

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*Cours de Deuxièmes*

Roasted Beet Salad  
With Creamy Goat Cheese & Micro Greens

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Cours de Troisième

Fresh Potato Gnocchi
Floated Upon Red Pepper Coulis

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*Intermezzo*

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Cours de Quatrième

“Ratatouille Tower “
Roasted Vegetable Tower Served on Top of Grilled Polenta Cake

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*Cours de Cinquième*

“Pot Pie”  
Roasted Root Vegetables in a Savory Cream Sauce Encased in a Puff Pastry Shell

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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

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*Cours de Septième*

“La Bombe”  
Cold Raspberry Zabaglione and Sacher Torte, Coated with Dark Chocolate, Served with Raspberry Sauce

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Cours de Huitième

Alexandra’s Decadent New York Cheesecake

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200.00 Per Person

80.00 Additional Wine Pairing