



## Chef C.J.'s Tasting Dinner

*available for the entire table*

### Amuse-Bouche

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### Soupe du Jour

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### Noix de St-Jacques

*sea scallops, black truffle sauce, and potato-leek cake*

*Sancerre, Domaine des Buissonnes, Loire Valley 2009 (100% sauvignon blanc)*

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### Saumon de l'Océan Atlantique

*Atlantic salmon, braised fennel, smashed potatoes, and mustard cream sauce*

*Riesling, Maison Trimbach, Alsace (Ribeaupillé) 2009 ("bone dry" wine)*

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### Trou Normand

*homemade fruit sorbet*

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### Petit Filet Mignon "Black Angus"

*beef tenderloin, baby Brussel sprouts, gratin dauphinois, port wine demi-glace*

*Château Tournefeuille, Pomerol 2008 (70% merlot, 30% cabernet franc)*

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### Selection de Fromages

*4 artisanal cheeses, walnut raisin bread, fruit, and compote*

*Châteauneuf-du-Pape, Raoul Clerget, Rhône Valley 2008 (syrah, mourvèdre, grenache)*

*cheese only \$10.00, cheese and wine \$20.00 (optional)*

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### Farandole de Desserts

*dark chocolate molten cake, classic crème brûlée, and cheese cake*

*Pacherenc du Vic Bilh, Pierre Laplace, Southwest of France (100% petit manseng)*

## Tasting Menu: \$80.00

*4 Premium Wine Pairing 3oz each \$45.00 (optional)*

*(suggested 20% gratuity will be added to the final bill)*

