



# ART OF TASTE

presented by Executive Chef Thomas Sandborgh

## CUISINE FRANCAISE

February 14th



### Amuse-Bouche

**Sucette Pâté de Canard**

*Grapefruit Duck Pâté*

Canard-Duchêne Brut Rosé Champagne

### Les Dubuts

**Oeufs a la Croque**

*Pear Mousse, Kaluga Caviar in Egg*

Canard-Duchêne P. 181 Extra Brut Champagne

### Viande Forcée

**Terrine de Génisse en Croûte**

*Veal Terrine, Pickled Blackberries, Golden Berry Gel, Fennel, Radish-Arugula Salad, Fine Herb Vinaigrette*

Joseph Faiveley Bourgogne Pinot Noir

### Poisson

**Turbot en Croûte de Pomme de Terre**

*Potato-Crusted Turbot, Sunchoke Purée, Braised Leeks, Violet Mustard, Caviar-Herb Beurre Blanc*

Domaine J. A. Ferret Pouilly-Fuissé

### Volaille

**Caille Rotie**

*Quail, Pistachio Mousseline, Endive, Celery Root, Braised Cabbage, Spinach Purée, Chicken Jus*

Dourthe La Grande Cuvée Bordeaux Rouge

### Entracte

**Sorbet l'Orange Sanquine**

*Blood Orange Sorbet*

### Boeuf

**Tournedos Rossini**

*Australian Beef Tenderloin, Foie Gras, Black Truffle Demi-Glace, Cocotte Vegetables, Roasted Red Pepper Preserve*

Château De La Coste Margaux

### Fromage

Joseph Faiveley Mercurey Vieilles Vignes

### Dessert

**Surprise Aux Fruits de la Passion**

*Chocolate, Warm Vanilla Bean Crème, Genoise Sponge Cake, Passion Fruit*

Château Roûmieu Sauternes



\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.