



LE PARISIEN



8 COURSE TASTING MENU 125 PER PERSON

AVAILABLE AFTER 7:00PM

Drink Pairing Extra - 75

Bread Service

Butter Isigny Sainte-Mère demi-sel

Crab Bisque

Brazilier Brut

Loire Valley, France

Foie Gras Torchon*

Brioche, fig compote

Roumieu-Lacoste - Sauternes

Goat cheese and Fuji Apple Salad

Settlement Heritage Sauvignon Blanc

Marlborough, New Zealand

Scallop on the Shell*

Tartar beurre blanc

Lobster, Scallops & Seafood Raviolo

Hugel Pinot Gris

Alsace, France

Prime Filet Mignon*

Madeira black truffle jus, Mint demi-glace, gratin dauphinois, haricots verts

Cadillac Bordeaux

Bordeaux, France

Dry Aged Olive Oil Cake

Caramelized pears, dulce de leche

Bigarò Rosé

Castiglione Tinella, Italia

Chocolate Mousse

Grand Marnier hazelnut

Kopke 10 year Tawny Porto

Douro Valley, Portugal

No substitutions or modifications

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.