

BASTILLE DAY 2014

With Georges Perrier

\$90 PER PERSON

AMUSE BOUCHE

1ST COURSE

Yellowfin Tuna Tartare

fresh horseradish, mâche, lavender

2ND COURSE

Seared Sea Scallop

sauce baumanière, chilled corn salad

3RD COURSE

Wild Salmon

summer squash, basmati rice, sesame beurre blanc

4TH COURSE

Beef Tenderloin

potato terrine, foie gras, haricots verts, sauce Perigord

PRE DESSERT

5TH COURSE

Cherry Clafouti

Grand Marnier soufflé glacé

