

May Menu 2012

Amuse Bouche

Soup

Avocado Soup with Crayfish

Appetizer

Pea and Mushroom Tartlette with House Andouille

Seafood

Sea Scallop on Gnocchi with Dashi and Spring Onion

Entree

*Beef Tenderloin with Yukon Potato Gratin,
Panko-Fried Asparagus, Horseradish*

*Alaskan Halibut on Fennel and Tomato Risotto,
Saffron and Gulf Shrimp Broth*

*Thyme Rubbed Veal Medallions with Spinach and Gruyere Crêpe, Roasted Pear Tomatoes,
Lemon-Caper Butter Sauce*

*Lamb Chops on Goat Cheese and Caramelized Onion Polenta,
Artichoke, Toasted Pine Nuts*

Fromage

Daily Selection

Dessert

Vanilla Canna Cotta with Blueberry Cake

Mignardise