



Self Portrait.

Special Event: Wild Mushroom

Thursday, October 19, 2017

Five Course Menu, \$75 per person

Wines Paired, \$45 per person

Tasting Menu

Amuse Bouche

First Course: Chanterelle, Bisque With Scallops and Octopus

Second Course: Cepes, Bolete, Porcini, Caramelized With Fall Vegetables, Salads

Main Course: Matsutake, Filet Mignon Le Pot-au-Feu

Cheese Course: Maitake, Roasted and Crisps, Washed Rind Cheeses

Dessert: Rum Chocolate Baba, Lemons and Lemon Balm