



Marine Room Bastille Day

Tuesday, July 14, 2009

6 to 9:30 p.m.

\$ 65 per person (tax, beverages and gratuity not included)

the regular dinner menu will also be offered

Le Dîner

Mallard Duck Pistachio Galantine

Cornichons, Fig Marmalade, Petite Brioche, Pommery Mustard

Marc Kreydenweiss, Kritt Pinot Blanc 2004

Grey Goose L'Orange Vodka Confit of Steelhead

Oyster Mushroom Blini, Watercress, Beurre Nantais, Petrossian Caviar Pearls

Chartron & Trebuchet, Chablis 2005

Provençal Herb Crusted Lamb Côtelettes

Ronde de Nice, Du Puy Lentils, Pickled Shallots, Amer Picon Jus

Château La Casenove, Masia 2004

Carlsbad Strawberry and Fig Tart

Tarragon Almond Crust, Vanilla Crème Pâtissière, Meringue Bisous

Pichot Touraine, Sparkling Vouvray, NV