

LA FLEUR CHEF'S TASTING MENU

Tuesday August 2nd - Saturday August 6th 2011

First

Riesling Poached Hudson Valley Foie Gras "Torchon"
Local Ginger Apple Confit, Riesling Gelée
Late Harvest Riesling" Hermann J. Wiemer (Finger Lakes)

Second

Black Pepper Lamb Carpaccio
Capers, Radishes, Lemon Oil & Horseradish Cream
Petite Sirah, Concannon "Limited Release" (Central Coast)

Third

Seared Diver Scallops
Sweet Corn, Tomato & Grill Peach Succotash
Chardonnay, Bourgogne, Henri Boillot (France)

Fourth

Pan Seared Duck Breast
Local Shitake & Leek Flan
Local Snap Peas & Sauce Perigourdine
Pinot Noir, Erath (Oregon)

Fifth

Blueberry & Lemon Charlotte
Lemon Vanilla Anglaise
Ice Wine of Vidal Blanc, Mazza Winery "Chautauqua Cellars" (New-York)



The composition of the Tasting Menu will vary in accordance with the Market availability and the seasonality of the ingredients.

Fixed Price \$ 69 Per Person
Wine Pairing with each Course: \$29

Tasting Menu must be ordered by the entire Party.