

LA FLEUR CHEF'S TASTING MENU

Tuesday August 9th - Saturday August 13th 2011

First

Cold Tomato Soup
Basil Caviar, Cucumber & Radish
Pinot Grigio "Reserve" Mazza Chautauqua Cellars (New York State)

Second

Truffle Tremor Goat Cheese, Rye Crisp
Local Beets & Beet Syrup
Sauvignon Blanc, Honig (Napa Valley)

Third

Salmon Carpaccio
Capers, Dill, Lemon & Green Peppercorn Oil
Chardonnay "Domaine de Bernier" Val de Loire (France)

Fourth

Grilled Veal Chop with Fennel Pollen
Black Garlic Emulsion & Lemon Confit
Summer Vegetable Ratatouille
Merlot, Franciscan (Napa Valley)

Fifth

Almond Flan
Local Peach Soup & Gewürztraminer Poached Peach
Gewürztraminer, "Signature" Rene Mure (Alsace)



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.