

LA FLEUR CHEF'S TASTING MENU

Tuesday July 26th - Saturday July 30th 2011

First

Cauliflower Declinaison
Cauliflower Mousse with Cocoa Nibs, Cauliflower Couscous
Roasted and Pickled Cauliflower
Sauvignon Blanc, Sancerre, "La Crêpe" Domaine Thomas & Fils (France)

Second

Local Cremini Mushroom Tart & Summer Truffle
Shaved Ossau Iraty Cheese, Local Baby Lettuce with Sherry Vinaigrette
Pinot Noir, Bourgogne, "Cuvee Saint Vincent" Vincent Girardin

Third

Crispy Skin Copper River Coho Salmon
Creamy Roasted Corn with Tomato, Dill & Shrimp
Bordeaux Rosé de La Grange Clinet (France)

Fourth

Seared Lamb Loin
Local Haricots Verts & Bacon
Bean Ragout & Lamb Demi-Glace
Cabernet Sauvignon, Kenwood "Jack London Vineyard" (Sonoma Valley)

Fifth

Blueberry Parfait
Macerated Blueberry & Sauternes Sabayon
Late Harvest, Sauternes, Baron & Guestier (France)



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.