

LA FLEUR CHEF'S TASTING MENU

Tuesday July 5th - Saturday July 9th 2011

First

Local Garlic Scapes "Vichysoisse"
Pickled Garlic Scapes

Chardonnay "Domaine de Bernier" Val de Loire (France)

Second

Grilled Local Peach, Smoked Black Pepper Crème Fraiche
Baby Lettuce, Caraway Vinaigrette

Sauvignon Blanc, Simi (Sonoma)

Third

Ahi Tuna Tartare, Lemon Oil & Bluegrass Soy Sauce
Candy Striped Beets, Crispy Capers

Rosé, Côtes de Provence, Chateau "Castel des Maures" (France)

Fourth

Sous-vide Angus Strip Steak
Caramelized Leeks & Shallots
Chanterelles, Cognac & Thyme Sauce

Bordeaux, Côtes de Bourg, Chateau Mirefleurs (France)

Fifth

"Vacherin Glacée"

Meringue Shell, Passion Fruit Ice Cream & Strawberry Sorbet
Passion Fruit & Strawberry Coulis

Ice Wine of Vidal Blanc, Mazza Chautauqua Cellars (Lake Erie)

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.