

# LA FLEUR CHEF'S TASTING MENU

Tuesday June 28th - Saturday July 2nd 2011

## *First*

Cantaloup Sphere & Honeydew Soup  
Prosciutto Powder & Port Syrup  
*Pinot Grigio, Mazza Chautauqua Cellars (Chautauqua, NY)*

## *Second*

Pork Belly Confit, Baby Lettuce, Warm Bacon Vinaigrette  
Pickled Shallots & Cauliflower  
*Côtes du Rhône, Domaine des Coccinelle (France)*

## *Third*

Skate Wing "Grenobloise"  
*Muscadet Sevres & Maine, Chateau de la Ragotiere (France)*

## *Fourth*

Rabbit Sausage, Dijon Mustard Sauce  
Roasted Red Potato, Braised Savoy Cabbage  
*Pinot Noir, Bourgogne Rouge, Vincent Girardin (France)*

## *Fifth*

Baba with Lychee Syrup  
Local Strawberry & Rhubarb Consommé  
Rhubarb Sorbet  
*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.