

# Tasting Menu for La Crémaillère

## **First Course**

Our Chef's Chilled Potage du Jour  
or  
Cream of Cauliflower, White Truffle Essence

## **Second Course**

Chopped Beet Salad with Goat Cheese, Mache, Red Oak Lettuce,  
Baby Arugula, Walnut Vinaigrette  
or  
Farmer's Market Green Salad with  
Local Green, Tomato, Vinaigrette Dressing

## **Third Course**

"Vol au Vent" of Seafood, Bay Scallops, Baby Shrimp, Crawfish,  
Organic Mixed Baby Mushrooms, Crawfish Sauce  
or  
Raviolis of Goat Cheese and Arugula  
Brown Butter & Pecans

## **Fourth Course**

Grilled Salmon, Mustard Crust, Spinach, Braised Endive,  
Sauce Verjus  
or  
Loin of Lamb, Leaf Spinach, Mushrooms, Puréed Potato,  
Rosemary Lamb Jus  
or  
Roasted Chicken, Hand-Cut Egg Noodles, Asparagus Tips, Morel Mushroom Sauce  
or  
Our Chef's Seasonal Vegetable Selection

## **Fifth Course**

Chocolate Soufflé  
or  
Grand Marnier Soufflé

If You Have a Food Allergy, Please Speak To The Chef, Manager or Your Server.  
Please Refrain From Using Cell Phones In The Dining Rooms.

A Friendly Reminder ... Please Calculate Gratuity On The Full Value Of The Meal.