La Crémaillère 

**Tasting Menu**

**First Course**

Our Chef’s Chilled Potage du Jour

or

Billi-Bi, Mussel Potage with Saffron Cream

**Second Course**

Chopped Beet Salad with Goat Cheese, Mâche, Red Oak Lettuce,

Baby Arugula, Walnut Vinaigrette

or

Braised Short Rib Raviolis, Green Apple Sauce

**Third Course**

“Vol au Vent” of Seafood, Bay Scallops, Baby Shrimp, Crawfish,

Organic Mixed Baby Mushrooms, Crawfish Sauce

or

Sautéed Fillet of Mediterranean Sea Bass, Sweet Pea Purée, Provençale Sauce

**Fourth Course**

Grilled Salmon, Mustard Crust, Spinach, Braised Endive, Sauce Verjus

or

Roasted Chicken, Hand-Cut Egg Noodles, Baby Forest Mushrooms,

White Truffle Sauce

or

Sautéed Loin of Veal, Creamy Spinach, Potato Purée, Madeira Sauce

**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.