

La Crémaillère



Tasting Menu

First Course

Cream of Cauliflower, White Truffle Essence

Second Course

Raviolis of Goat Cheese and Arugula, Brown Butter and Pecans

Third Course

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

Fourth Course

Loin of Veal Roulade, Puréed Potato, Leaf Spinach,
Mushrooms, Gruyère, Pinot Noir Reduction

Fifth Course

Choice of:

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.