

❁ *Le Soufflé Summer Dinner Menu* ❁

Choose one from each course ~ \$93 per person

Starter Course

**Citrus Cured Salmon with Watercress Salad*

Grilled Nectarine Salad with Mizuna Greens, Fromage Bleu & Toasted Pecans

Chilled Sweet Corn Bisque with Basil Oil & Summer Tomato Concassé

Watermelon Salad with Fresh Herbs, Lime & Aleppo Peppers

Entrée Course

Fruits de Mer Soufflé with Lobster Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Lardons & Fromage Soufflé with Leek Cream Sauce

Chef Ivan's Fish en Papillote

Dessert Course

Roquefort Soufflé

Chocolate Soufflé with house made Vanilla Ice Cream

Seasonal Raspberry Soufflé

Grand Marnier Soufflé

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*