

❖ *Le Soufflé Seasonal Lunch Menu* ❖

*Choose one from each course ~ \$87 per person*

*Starter Course*

*Warm Lafayette Baguette & house made Butter*  
*Frisée Salad with Roasted Baby Beets, Goat Cheese & Walnut Vinaigrette*  
*Spiced Carrot and Red Lentil Soup*

*Entrée Course*

*Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce*  
*Garlic Soufflé with Dungeness Crab Sauce*  
*Lardons & Fromage Soufflé with Leek Cream Sauce*  
*Roquefort Soufflé*

*Dessert Course*

*Grand Marnier Soufflé*  
*Chocolate Soufflé with house made Vanilla Bean Ice Cream*  
*Passion fruit Mango Soufflé*

❖ *Le Soufflé Wine & Beverage List* ❖

*Charles Bove, Touraine Sparkling Rosé, NV ~ \$20 / \$80*

*Château de Lavernette, Crémant de Bourgogne NV ~ \$21/\$84*

*E. Barnaut, Champagne Grand Cru Brut Rosé Authentique NV ~ \$144/bottle only*

*Domaine Roblin Sancerre 2022 (Sauvignon Blanc) ~ \$24 / \$96*

*Gilbert Picq Chablis 2022 (Chardonnay) ~ \$21/ \$84*

*Domaine Meunier, Mercurey 1er Cru 2022 (Pinot Noir) ~ \$31/ \$124*

*Domaine de Saje Châteauneuf-du-Pape 2022 (Rhône Blend/Grenache) ~ \$28 / \$112*

*Brisson Pineau des Charantes NV (French Aperitif) ~ \$19 /glass*

*Sparkling Water: \$4*

*Lorina Blood Orange French Soda: \$6*

*Verve Coffee Service (8oz individual french press of Seabright House Blend or Vancouver Decaf): \$7*

*Mariage Freres French Teas (8oz individual french press): \$7*