

❖ *Le Soufflé Seasonal Lunch Menu* ❖

Choose one from each course ~ \$87 per person

Starter Course

Warm Lafayette Baguette & house made Butter
Roasted Fennel & Cara Cara Salad with Mâche & Pecans
Borscht Served with Crème fraîche

Entrée Course

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce
Garlic Soufflé with Dungeness Crab Sauce
Lardons & Fromage Soufflé with Asian Pear Jalapeño Chutney
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