## Le Soufflé Dínner Menu ♣ Two Course~ \$60 per person or Three Course~ \$75 per person

<u>Starter Course</u>

\*Cítrus Cured Salmon wíth Watercress Salad \*Steak Tartare wíth Quaíl Egg & Red Fríll Mustard Greens Roasted Baby Beet Salad wíth Wínter Greens, Goat Cheese & Walnut Vínaígrette Bouíllabaísse Served wíth Fícelle Toast & Rouílle

<u>Entrée Course</u> Alsatían Style Mushroom Soufflé with Mushroom Ríeslíng Sauce Potato, Leek, Gruyère Soufflé with Boeuf Bourguígnon Sauce Fruíts de Mer Soufflé with Lobster Sauce Rack of Lamb with Sauce Verte & Pomme Purée

<u>Dessert Course</u> Roquefort Soufflé Served with Caladroy Muscat de Rívesaltes Chocolate Soufflé with house made Vanilla Bean Ice Cream Grand Marnier Soufflé Seasonal Apple Soufflé with Caramel Ice Cream

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