

❖ *Le Soufflé Dinner Menu* ❖

Two Course~ \$60 per person or Three Course~ \$75 per person

Starter Course

Quenelles of Chicken Liver Pâté Served with Brioche

**Citrus Cured Salmon with Watercress Salad*

Spring Salad of Sugar Snap Peas, Parisian Carrots, Radishes & Buttermilk Dressing

Grilled Nectarine Salad with Mizuna Greens & Toasted Pecans

Entrée Course

Garlic Soufflé with Dungeness Crab Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Lardons & Fromage Soufflé with Leek Cream Sauce

Chef Ivan's Favorite Spring Rack of Lamb

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Ice Cream

Strawberry Soufflé with house made Strawberry Ice Cream

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.*