

❖ *Le Soufflé Seasonal Lunch Menu* ❖

Choose one from each course ~ \$87 per person

Starter Course

Warm Lafayette Baguette & house made Butter

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

Green Borscht Served with Crème fraîche

Entrée Course

Asparagus Soufflé with Lemon & Herb Mornay 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

Strawberry Soufflé with house made Strawberry Ice Cream

❖ *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 2024 (Sauvignon Blanc) ~ \$24 / \$96

Gilbert Picq Chablis 2023 (Chardonnay) ~ \$21/ \$84

Domaine Meunier, Mercurey 1er Cru 2023 (Pinot Noir) ~ \$31/ \$124

Domaine de Saje Châteauneuf-du-Pape 2023 (Rhône Blend/Grenache) ~ \$28 / \$112

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

Sparkling Water: \$4

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

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