

❖ *Le Soufflé Seasonal Lunch Menu* ❖

Choose one from each course ~ \$87 per person

Starter Course

Warm Lafayette Baguette & house made Butter
Chilled Sweet Corn Bisque with Basil Oil & Summer Tomato Concassé
Watermelon Salad with Fresh Herbs, Lime & Aleppo Pepper

Entrée Course

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce
Fruits de Mer Soufflé with Lobster Sauce
Lardons & Fromage Soufflé with Leek Cream Sauce
Roquefort Soufflé

Dessert Course

Chocolate Soufflé with house made Vanilla Bean Ice Cream
Grand Marnier Soufflé
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 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