

❖ *Le Soufflé Spring Dinner Menu* ❖

*Two Course~ \$70 per person or Three Course~ \$85 per person*

*Starter Course*

*French Onion Soup*

*Grilled Nectarine Salad with Mizuna Greens, Fromage Bleu & Toasted Pecans*

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

*Quenelles of Chicken Liver Pâté Served with Brioche*

*Entrée Course*

*Garlic Soufflé with Dungeness Crab Sauce*

*Spring Asparagus Soufflé with Lemon & Herb Mornay Sauce*

*Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce*

*Rack of Lamb Served with Braised Aubergine & Roasted Tomatoes (while available)*

*Dessert Course*

*Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes*

*Grand Marnier Soufflé*

*Chocolate Soufflé with house made Vanilla Ice Cream*

*Strawberry Soufflé with house made Strawberry Ice Cream*