

❖ *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

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