

❖ *Le Soufflé Summer Dinner Menu* ❖

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

Starter Course

Quenelles of Chicken Liver Pâté Served with Brioche

**Citrus Cured Salmon with Watercress Salad*

Chilled Sweet Corn Bisque with Basil Oil & Summer Tomato Concassé

Watermelon Salad with Fresh Herbs, Lime & Aleppo Peppers

Entrée Course

Fruits de Mer Soufflé with Lobster Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Lardons & Fromage Soufflé with Leek Cream Sauce

Chef Ivan's Fish en Papillote

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Ice Cream

Seasonal Raspberry Soufflé

Grand Marnier Soufflé

❖ *Le Soufflé is honored to use organic eggs from Bee La Forte Agroforestry Farm in Carmel Valley* ❖

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*