

❖ *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*

*Chilled Soufflé Trio ~ Raspberry, Mango & Lemon*

*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.*