

❖ *Le Soufflé Winter Dinner Menu* ❖

Two Course~ \$74 per person or Three Course~ \$89 per person

Starter Course

Roasted Fennel & Cara Cara Salad with Mâche & Pecans

Frisée Salad with Roasted Baby Beets, Goat Cheese & Walnut Vinaigrette

**Steak Tartare with Bee LaForte Egg & Winter Greens*

Celery Root Soup Served with Petite Truffle Grilled Cheese

Entrée Course

Roasted Cauliflower Soufflé with Romesco Sauce

Garlic Soufflé with Dungeness Crab Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Chef Ivan's Braised Short Ribs Served with Pomme Purée

Dessert Course

Grand Marnier Soufflé

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Ice Cream

Passion fruit Mango Soufflé

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