

❖ *Le Soufflé Dinner Menu* ❖

Two Course~ \$60 per person or Three Course~ \$75 per person

Starter Course

Quenelles of Chicken Liver Pâté Served with Brioche

Pan Seared Scallops with Cauliflower Purée, Brown Butter & Tomato Concassé

White Asparagus Salad with Truffle Vinaigrette & Microgreens

**Steak Tartare with Quail Egg & Winter Greens*

Entrée Course

Garlic Soufflé with Dungeness Crab Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Lemon Rosemary Soufflé with Roasted Golden Berry Sauce

Chef Ivan's Favorite Spring Rack of Lamb

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with Grand Marnier Sauce

Passion fruit Mango Soufflé with house made Vanilla Ice Cream

Strawberry Soufflé with house made Strawberry Ice Cream

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