

❖ *Le Soufflé Dinner Menu* ❖

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

Starter Course

Bouillabaisse Served with Ficelle Toast & Rouille

Quenelles of Chicken Liver Pâté Served with Brioche

Roasted Fennel & Cara Cara Salad with Mâche & Pecans

**Steak Tartare with Quail Egg & Winter Greens*

Entrée Course

Garlic Soufflé with Dungeness Crab Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Spring Asparagus Soufflé with Lemon & Herb Mornay Sauce

Chef Ivan's Favorite Spring Rack of Lamb

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Bean Ice Cream

Passion fruit Mango Soufflé with house made White Chocolate Ice Cream

Cappuccino Soufflé with Grand Marnier Sauce

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