

❖ *Le Soufflé Dinner Menu* ❖

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

Starter Course

**Citrus Cured Salmon with Watercress Salad*

**Steak Tartare with Quail Egg & Red Frill Mustard Greens*

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

Bouillabaisse Served with Ficelle Toast & Rouille

Entrée Course

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Potato, Leek, Gruyère Soufflé with Boeuf Bourguignon Sauce

Duck à L'Orange Soufflé

Rack of Lamb with Sauce Verte & Pomme Purée

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Bean Ice Cream

Grand Marnier Soufflé

Seasonal Apple Soufflé with Caramel Ice Cream

~ Vegan Courses Available Upon Request ~

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