

❖ *Le Soufflé Winter Dinner Menu* ❖

Two Course~ \$70 per person or Three Course~ \$85 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 Quail Egg & Winter Greens*

New England Style Clam Chowder

Entrée Course

Garlic Soufflé with Dungeness Crab Sauce

Lemon Rosemary Soufflé with Braised Chicken Sauce

Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce

Chef Ivan's Braised Short Ribs Served with Pomme Purée

Dessert Course

Roquefort Soufflé Served with Caladroy Muscat de Rivesaltes

Chocolate Soufflé with house made Vanilla Ice Cream

Grand Marnier Soufflé

Passion fruit Mango Soufflé with house made White Chocolate 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.*