

❖ *Le Soufflé Seasonal Lunch Menu* ❖

Choose one from each course ~ \$78 per person

Starter Course

Warm Lafayette Baguette & house made Butter

Spring Salad of Sugar Snap Peas, Parisian Carrots, Radishes & Buttermilk Dressing

Chef Ivan's Hungarian Mushroom Soup

Entrée Course

Spring Asparagus Soufflé with Lemon & Herb Mornay Sauce

Garlic Soufflé with Dungeness Crab Sauce

Lardons & Fromage Soufflé with Leek Cream Sauce

Roquefort Soufflé

Dessert Course

Chocolate Soufflé with house made Vanilla Bean Ice Cream

Grand Marnier Soufflé

Passion fruit Mango Soufflé

❖ *Le Soufflé Wine & Beverage List* ❖

Charles Bove, Touraine Sparkling Rosé, NV ~ \$15 / \$60

Château de Lavernette, Crémant de Bourgogne NV ~ \$17 / \$68

J.M. Séléque, Extra Brut Solesence 7 Villages, NV ~ \$39 / \$156

E. Barnaut, Champagne Grand Cru Brut Rosé Authentique NV ~ \$36 / \$144

Domaine Roblin Sancerre 2022 (Sauvignon Blanc) ~ \$20 / \$80

Gilbert Picq Chablis 2022 (Chardonnay) ~ \$21 / \$84

Domaine Meunier, Mercurey 1er Cru 2021 (Pinot Noir) ~ \$29 / \$116

Domaine de Saje Châteauneuf-du-Pape 2020 (Rhône Blend/Grenache) ~ \$27 / \$108

Brisson Pineau des Charantes NV (French Aperitif) ~ \$14 / glass

Rotter '16 Gaillac Renaissance VT (French Dessert Wine) ~ \$25 / glass

Sparkling Water: \$3

Lorina Blood Orange French Soda: \$5

Verve Coffee Service (8oz individual french press of Seabright House Blend or Vancouver Decaf): \$6

Mariage Freres French Teas (8oz individual french press): \$6