



# La Crémillère

RESTAURANT

## LA FETE DES MERES

\$165.00 per person

### AMUSE-BOUCHE

#### POMMES PAILLASSON

Boursin crème fraîche and smoked salmon

### FIRST COURSE

#### JUMBO CRABMEAT

tomato & avocado mousse, espelette gelee

or

#### TERRINE DE FOIE GRAS MAISON

poached figs & toasted brioche

or

#### CANTALOUPE & WATERMELON SALAD

feta cheese, pistachio, fresh mint, lemon zest & balsamic vinegar

### SECOND COURSE

#### RAVIOLI

tomato, burrata & basil sauce

### MAIN COURSE

#### DOVER SOLE

english pea, pearls vegetables, champagne & caviar sauce

Or

#### MAINE LOBSTER TAIL

baby carrots, sweetcorn, sauce a l'americaine

Or

#### HERBS CRUSTED RACK OF LAMB

rique ardechoise, ratatouille, merguez, lamb jus

### DESSERT COURSE

#### ASSORTMENT OF MINI DESSERTS

petits fours

\*consuming raw or under cooked meat, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.