



**La Crémillère**  
RESTAURANT

**A Taste of Summer Menu**  
**All Wednesdays & Thursdays of June 2026**  
**\$55.00 per person**

**FIRST COURSE**

**BURRATA**

eggplant, tomato, yellow beltpepper mirepoix

Or

**BEEF CARPACCIO**

aged parmesan, capers, chive, balsamic & lemon aioli

Or

**CANTALOUPE & WATERMELON SALAD**

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

**MAIN COURSE**

**HOMEMADE RAVIOLI**

spinach & mushroom, black truffle sauce

Or

**FILLET OF TROUT ALMONDINE**

snap pea, haricot vert, pencil asparagus, almondine sauce

Or

**ROASTED CHICKEN BALLOTINE**

petits pois, lardons, mushroom, potato mousseline & truffle sauce

**DESSERT COURSE**

**CHOICE OF GRAND MARNIER OR CHOCOLATE SOUFFLE**

Served with ice cream

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