

THE GRILLROOM

Bastille Day
July 14, 2016

First Course

Pork & Foie Gras Terrine

Rolly Gassmann, Tokay Pinot Gris "Vendanges Tardives," 2001

Second Course

*Sun Choke Vichyssoise
Crispy Leeks ✦ Truffle Caviar ✦ Chives*

Eric Morgat, "Litus," Savennières, 2010

Third Course

*Salmon Tartare
Alaskan Salmon ✦ Sweet Corn Blini ✦ Crème Fraîche
✦ Salmon Roe ✦*

Albert Bichot, "Domaine Long-Depaquit" Chablis, 2014

Fourth Course

*Guinea Hen Coq au Vin
Smoked Breast ✦ Bacon Lardon ✦ Wild Mushrooms ✦ Pearl Onion
✦ Glazed Carrot ✦*

Domaine de Prion, "Vieilles Vignes," Cru Beaujolais, Fleurie, 2011

Fifth Course

*Filet Mignon Rossini
Foie Gras ✦ Brioche ✦ Spinach ✦ Périgord Sauce ✦ Béarnaise*

Château Chasse-Spleen, Bordeaux, 2009

Dessert Course

Gateau Concorde ✦ Raspberry Sorbet

Dumangin, Ratafia, Champagne, NV

\$125 per person

Valet Parking is Complimentary for All Dining Guests with Validation
Applicable Tax & a Gratuity of 22% will be Added to the Bill
Please Refrain from the Use of Cell Phones Inside the Dining Room