



## *intimate summer dinner*

### - HORS D'OEUVRES -

Goat Cheese and Chive Mousse on Potato Crisps

Salmon Tartare on Blini with Crème Fraîche

Chilled Roasted Red and Yellow Pepper Soup

### - AMUSE GOULE -

Quail, Fig, and Applewood Smoked Bacon Roulade

Baked Mussel with Fennel, Piquillo Peppers and Sherry

### - DINNER -

Lobster and Wild Asparagus Salad, Brioche Toast and Quail Egg

Humboldt Fog, Roasted Red and Gold Beets, Frisée and Grilled Prosciutto di Parma

Wild Mushroom Voule-au-vent with Chervil and White Truffle Oil

Seared Foie Gras with Cornbread Crouton, Watercress and Warm Cherry Compote

Halibut Cheeks "Hot-n-Sour"-Shiitake Mushrooms, Gobo, Mizuna, Ginger and Cilantro

Braised Lamb with Dates on Saffron Moughrabie Couscous with Pistachios

### - DESSERT -

Scharffen Berger Chocolate Torte with Raspberry and Almond Vacherin

Truffles

Mignardise