

Pamplemousse Le Restaurant
... Epicurean Five Course Menu...
\$ 58.00 per person

First Course

Basket of Crudités

Assorted Fresh Vegetables
& House Vinaigrette to Dip

Second Course (choice of)

Soup Du Jour

Bouchée de Fruit De Mer*

Saffron Lobster Bisque Sauce, a touch of Cognac

Escargots de Bourguignone

Garlic, Parsley & Beurre Blanc, Touch of Pernod

Feuilleté of Asparagus & Wild Mushrooms

With Tarragon Sabayon, Truffles & Madeira

Paté Du Jour

With Toasted Baguette & Condiments

Third Course

Pamplemousse Granité

With a float of Champagne

Fourth Course (choice of)

Wild Seared Salmon*

Sauce Champagne

Grain Fed Duck Breast & Leg Confit*

Sauce à l'Orange

Braised Lamb Shank*

Rosemary Red Zinfandel & Truffle Wine Sauce
on a bed of Roasted Garlic Mashed Potatoes

Filet of Baby Wild Boar*

Crème de Cassis Black Current Liqueur and Fruits,
touch of Gorgonzola & Dijon Mustard

Tournedos of Prime Beef*

Sauce Périgourdine, Truffle Demi-Glace & Cognac

Wild Mushroom Ravioli (VGT)

French Forest Mushroom & Madeira Sauce

Fifth Course (choice of)

Crème Brûlée Du Jour

Profiterols Au Chocolat

Belgium Dark Chocolate Mousse

Grand Marnier or Chocolate Soufflé

Vanilla Ice Cream & Chantilly

*Tax & Gratuities Not Included. 18% Gratuity on Parties of Six or More. No Split Plates.
No substitutions & menu subject to availability. * Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb,
pork or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these
foods are consumed raw or undercooked. VGT denotes a vegetarian dish.*