

Appetizers

Petrossian Caviars

Iranian Royal Ossetra \$300 per 30 grams
American Alverta President White Sturgeon \$235 per 30 Grams
American Royal White Sturgeon \$175 per 30 grams
American Hackleback Sturgeon \$75 per 30 grams
Tasting of Our American Caviars \$425 per 90 grams

~ ~ ~

Baby Arugula and White Asparagus Salad, Tomato, Brioche Croutons, Artichoke, Tarragon Vinaigrette

Seared Diver Scallop, Butternut Squash Risotto, Blood Orange Sauce

Rare Seared Tuna and Ahi Tuna Tartar, Quail Egg, Cucumber, Watermelon Radish, Tobiko, Green Peppercorn Aioli

*House Smoked Atlantic Salmon, Terrine of Smoked Salmon, Dill Marinated Mango, American Caviar,
Horseradish Cream*

*Alaskan King Crab and Cucumber Salad, Roasted Portabella Mushrooms, Thai Basil, Balsamic Gelée, Basil Aioli
(\$10 additional)*

Lemon Butter Poached Maine Lobster, Steel Cut Oat Risotto, Preserved Lemon, Crisp Bacon, Extra Virgin Olive Oil

Spiced Cauliflower and Apple Soup, Crabmeat, Foie Gras Samosa, Truffle

Jumbo Lump Crab Cake, Lemon Grass-Ginger Infused Lobster Sauce, Tomato Jam

*Pecan Encrusted Foie Gras, Brioche French Toast, Pumpkin and Quince Jam, Chocolate Port Sauce
(\$10 additional)*

Main Courses

Soy-Glazed Arctic Char, Truffled Edamane Puree, Potato Crisp, Bock Choy, Ginger Butter

Mediterranean Lupe De Mer, Herb Risotto, Roasted Salsify, Meyer Lemon Confit

Seared European Turbot, Swiss Chard, Rock Shrimp, Forest Mushrooms

*Medallions of Veal, Herb and Feta Cheese Crust, Braised Veal Cheek, Minted Potato Gnocchi, Poached Pear, Shallot
Sauce*

*Exotic Spiced Duck Breast, Seared Foie Gras, Orange, Duck Confit, Pistachio and Goat Cheese Slaw
Potato Dauphine, Sauce Bigarade*

Roasted Colorado Rack of Lamb, Hickory-Smoked Whipped Potato, Roasted Garlic Mint Jam

Black Angus Tenderloin of Beef, Truffle Potato Terrine, Ox Tail Ragout, Cipollini Onion, Sonoma Merlot Sauce

Selection of Farm Fresh Cheeses (\$12 additional)

Desserts

Chocolate Brownie Cake, Apricot Mousse, Meringue, Apricot Sorbet

Tarte Tatin of Apple and Quince, Cinnamon Crème Fraîche Ice Cream, Apple Cider Syrup, Crème Fraîche Sauce

Vanilla and Cherry Crème Brûlée, Pistachio Ice Cream

Green Tea Poached Baby Pear, Ginger Napoleon, Honey Sorbet

Tropical Fruit Salad, Mixed Fruit Sorbet, Sesame Tuile

White and Dark Chocolate Terrine, Pecan Caramelized Banana, Coffee Ice Cream

French Room Soufflés (\$5 additional)

Three Course, \$78.00 per guest

Chef's Selection

Seared Baby Barramundi, Fingerling Potato Puree, Maui Onions, Bordelaise Sauce

Honig Sauvignon Blanc, Napa 2005

~ ~ ~

Rosemary Roasted Breast of Duck, Squash Flan, Ginger Rhubarb Sauce

Feudi di San Gregorio "Serrocielo," Campania 2005

~ ~ ~

Intermezzo

~ ~ ~

Kobe Beef Strip Loin, Lobster Couscous, Shiitake Bacon, Warm Tarragon Oil

D'Arenberg "Foot Bolt" Shiraz, McLaren Vale 2004

~ ~ ~

Petit Basque Grilled Cheese, Kumquat Jam

Eberle Muscat Canelli, Paso Robles 2005

~ ~ ~

Pre-Dessert

~ ~ ~

Green Tea Poached Baby Pear, Ginger Napoleon, Honey Sorbet

Lillipilli Shiraz Port, Australia 1995

~ ~ ~

\$95.00 per guest

\$145.00 per guest with wine

Vegetarian Menu Available

Chefs of The French Room:

Marcos Segovia: Chef de Cuisine

Jason Weaver: Executive Chef

Lois Arguello: Pastry Chef

Maitre d'Hotel:

Jim Donohue

Sommelier:

Gregory Cheval