

Le Vallauris menu



Kolikof ossetra caviar \$125

Kolikof triple zero caviar \$165

Kolikof golden ossetra caviar \$195

Maine lobster salad, exotic medley, passion fruit dressing, asparagus, avocado, baby frisée \$30

Blue crab, mango, fennel, tarragon, avocado, and citrus dressing \$29

House smoked salmon, condiments, toast \$19

Raw seared ahi tuna, sesame crust with seaweed, cucumber and avocado salad, ginger dressing \$25

Escargots, classic garlic butter \$18

Crunchy boston scallops, green apple vinaigrette baby frisée and carrot julienne salad \$25

Red beet carpaccio salad, valbreso feta, hazelnut and raspberry vinaigrette & baby watercress \$17

Grilled marinated quail with fig, zucchini spaghetti, arugula pesto \$30

Roquefort stuffed bartlett pear, roquefort blue cheese, walnuts, baby frisse, belgian endive \$17

Grilled truffle ham and cheese sandwich, black truffle, prosciutto, comte cheese and butter, lettuce salad \$25

Chicken liver pate de campagne, pickled vegetables \$19

Roasted rack of lamb, mustard herb and bread crumb crust, au jus, ratatouille, potato croquette \$47

Roasted veal filet wild mushroom raviolis veal jus \$45

Beef filet, cabernet reduction, onion marmelade, potato purée, haricot vert \$49

Pan seared new zeland venison tournedos, red curant reduction, pommes anna, sauteed spinach \$55

Braised beef cheeks, "daube" mashed potato and sautéed spinach \$36

Roasted organic chicken, herb au jus, braised fennel, fingerling potato \$39

Maine lobster raviolis, basil bisque with claws and knuckles \$44

Sauteed maine lobster, blinis, vanilla butter, corn lobster bisque, sauteed spinach \$60

Chilean seabass, braised rainbow carrot asparagus, blood orange and raspberry infused olive oil \$46

Imported dover sole meunière, asparagus, steamed saffron potato \$63

Grilled scottish salmon, honey, lemon and green peppercorn olive oil \$42

Sauteed white fish, whole grain mustard sauce, shiitake mushroom, sauteed spinach \$41



Six Course Tasting Menu

Mise en Bouche

Homemade smoked salmon on crispy wafers potato with quail egg kolikof caviar and lemony crème fraiche

First course

Blue crab with mango and avocado, orange fennel and tarragon dressing

Second course

Grilled marinated stuffed quail with fig, zucchini like spaghetti, five spices reduction

Third course

Grilled chilean seabass, blood orange raspberry carrot infused olive oil

Main course

Pan seared pennsylvanian veal filet medallions with potato truffle ravioli, port wine veal jus

Or Pan seared new zealand venison tournedos, red currant reduction, pomme anna

Dessert

Laurent's sweet surprise

Chocolate truffle

Dessert

Trio of homemade sorbets, selection of the day \$14

Tahitian vanilla crème brulee, diamond shortbread cookie \$14

Delice vallauris, fresh mix berries- vanilla gelato- orange liquor \$15

Chocolate passion, chocolate fondant-passion fruit mousse \$15

Hazelnut praline panna cotta, orange-coulis-chocolate streusel-caramelized \$15

Grand marnier, souffle vanilla sauce \$16

Chocolate souffle, chantilly-caramel sauce \$16

Artisanal cheeses, four cheese, membrillo, nuts, ginger thyme crisps, fig confiture \$21

Pastry Chef, Laurent Dellac