

# Le Vallauris Blackboard Dinner



## Appetizers

Kolikof Ossetra Caviar \$125

Kolikof Tripple Zero Caviar \$165

Kolikof Golden Ossetra Caviar \$195

Daily Choice of Soups (hot or chilled)

Oyster of the Day \$MP

Maine Lobster Salad, passion fruit dressing, exotic medley, asparagus, avocado, baby frisée \$33

House Smoked Salmon, condiments, toast \$20

Crunchy Boston Scallops, green apple vinaigrette, baby frisée salad \$27

Escargot, classic garlic butter \$19

Baked Marinated Bucheron Goat Cheese, toasted white bread, red beet salad, raspberry dressing \$19

## Main Course

Maine Lobster Ravioli, basil bisque with claws and knuckles \$46

Sauteed Maine Lobster, vanilla butter, corn lobster bisque \$67

Alaskan Halibut, blood orange raspberry infused olive oil, braised rainbow carrot and asparagus \$49

Imported Dover Sole Meunière, asparagus, steamed saffron potato \$75

Grilled Scottish Salmon, honey lemon, green pepper corn infused olive oil, vegetable medley \$45

Sautéed Veal Filet Medallion, potato, truffle mascarpone ravioli, fresh sweet peas, port wine veal jus \$50

Roasted Rack Of Lamb, mustard herb and breadcrumbs crusts au jus, ratatouille, potato croquette \$48

Beef Filet, balsamic reduction, onion marmelade, gratin dauphinois, haricot vert \$55

Braised Beef Cheeks, cabernet reduction, mashed potato and spinach \$36

Roasted Half Duck, cherry sauce, pomme anna and spinach \$47

Vegetarian Ravioli, basil tomato coulis asparagus and vegetables \$31