



# LaVue

\$150



## COLD APPETIZERS

### Foie Gras Clementine

Foie Gras, Chicken Mousse, Mandarine Jelly

### Kobe Beef Carpaccio

### Board of Charcuterie

st. Daniel Prosciutto, Duck Prosciutto, Brisaola , Smoked Duck

### Frisee Salad

*Goat Cheese, Poached Egg, Pork Belly*

### Cheese Board (Artesian Cheeses)

### Antipasto Pickled Vegetables

Grilled Marinated Zucchini, Yellow Squash

Asparagus, Olives, Peppercini, Feta Cheese

### Skirt Steak Salad

Black Angus Skirt Steak , Seared Zucchini & Spring Mix

### Tuna Tar Tar

Ahi Tuna, Foie Gras Mousse, Truffle Shavings, Glazed Aubergine

### Octopus Tapas

Spanish Octopus, Fingerling Potatoes , Cilantro , Capers

### Frutti Di Mare (Marinated Seafood Variety)

## HOT APPETIZERS

### Fingerling Potatoes

Porcini Mushrooms

### Roasted Quails

Stuffed with *Risotto and Mushrooms*

### Grade A Fois Gras

Strawberry Relish & Apple Charlotte

## MAIN COURSE

### Yakitori

Braised Short Ribs with Parsnip Puree

### Lobster Tail

Hot Lobster Bisque Espuma

### Porchini Crusted Rack of Lamb & Dry Aged Tomahawk Steak

Roasted Petit Vegetables

### Scallops and Shrimp

Lemon Ginger Beurre Blanc Sauce

## DESSERTS

### La Vue Signature Desserts

### Fruits and Berries

### Hot Beverages

## SUSHI PLATE OPTIONAL

*18% Gratuity may be added to the party of 6 & More*