



# LaVue

\$125



## COLD APPETIZERS

### Salmon Tartar

*Diced Avocado & Soy-Mirin Sauce*

### Frisée Salad

*Frisée & Apple Smoked Pork Belly, Goat Cheese*

### Truffle Burrata

*Tomato-Yuzu Compote & Watermelon Radish*

### Fillet Mignon Mini Bites

*Balsamic Pearl Onions, Aioli, Piquillo Peppers & Chimichurri Sauce*

### Board Of Charcuterie

*San Danielle Prosciutto, Bresaola & Wagu Salami, Duck Prosciutto*

### Roasted Beet Salad

*Roasted Beets, Asparagus, Porcini Mushrooms*

*Micro Arugula, Beet Vinaigrette, Goat Cheese, Roasted Nuts*

### Fois Gras Clementine

*Fois Gras, Chicken Mousse, Mandarine Jelly*

### Pickled Vegetables,

### Seasonal Oysters

## HOT APPETIZERS

### Pan Fried Potatoes With Mushrooms

*Oyster, Shitake & Cremini Mushrooms*

### Seared Foie Gras

*Apple Charlotte & Strawberry Relish*

### Jumbo Lump Crab Cake

*Pineapple-Pepper Relish*

### Duck Confit Rolls

*Red Wine & Grape Sauce*

### Yakitori Skewers

*Braised Black Angus Short Ribs*

## ENTREES

### Chilean Sea Bass

*Miso Glaze & Mashed Potatoes*

### Australian Rack Of Lamb & Braised Veal Shank

*Roasted Petit Vegetables & Au Jus*

## DESSERT

### Petit French Fours

### Fresh Berry Flambé

### Dessert Cheeses

### Coffee & Tea

SUSHI PLATE OPTIONAL