



# Five senses

Gastronomic and Vineyard Tour

## Course One

Creamy Maine Lobster Bisque  
Leek and Shallot Flan, Cognac Cream,  
Crispy Sweet Yellow Corn Beignet

*Louis Jadot, Pouilly-Fuissé,  
Burgundy, France*

Smoked Salmon\* & Peekytoe Crab Parfait  
Layered with Avocado, Salmon Caviar,  
Crème Fraîche, Petite Greens

*Elk Cove, Pinot Gris,  
Willamette Valley, Oregon*

## Course Two

Porcini & Morel Risotto  
Vegetable Paysanne, Truffle Foam,  
Chervil, Garlic Chips

*Vietti 'Tre Vigne', Barbera d'Asti,  
Piedmont, Italy*

Young Spinach & Frisée Salad  
Shallot-Truffle Vinaigrette, Sunnyside Egg\*,  
Pork Rillettes & Brioche Croûtons

*Château D'Esclans, Rosé, D'Esclans,  
Provence, France*

## Course Three

Phyllo Baked Anjou Pear  
Roquefort Cheese, Lollo Rosso Lettuce,  
Spice Coated Pecans, Port Wine Reduction

*Barton & Guestier, Sauternes,  
Bordeaux, France*

Pork Belly  
Parsnip Purée, Caramelized Apples,  
Calvados Jus

*Selbach-Oster, Spätlese Riesling,  
Mosel, Germany*

## Trou Normand

Green Apple Sorbet & Calvados

## Course Four

Five-Spice Crusted Cervena Venison Loin\*  
Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade, Lingonberry Sauce

*Nyers, Del Barba Vineyards, Zinfandel,  
Contra Costa County, California*

Potato-Laced French Turbot  
Fennel Purée, Bok Choy, Citrus Emulsion

*Michel Redde, Sancerre, 'Les Tuillères',  
Loire, France*

## Dessert

Valrhona Cocoa Cake  
Salted Caramel & White Coffee Ice Cream

*Cossart Gordon, Bual, 5 year old,  
Madeira, Portugal*

Grand Marnier Soufflé  
Crème Anglaise à la Gousse Tahitienne

*Peller Estates, Vidal Blanc, Ice Wine,  
Niagara Peninsula, Canada*

*Food & Wine Pairing Fee  
Eighty Nine Dollars  
All Inclusive*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs,  
milk or poultry may increase your risk of food-borne illness,  
especially if you have certain medical conditions.

# Murano à la carte

## Starters

**Creamy Maine Lobster Bisque**  
Leek and Shallot Flan, Cognac Cream,  
Crispy Sweet Yellow Corn Beignets

**Wild Forest Mushroom Cappuccino**  
Crème Fraîche & Fine Herbs

**Phyllo Baked Anjou Pear**  
Roquefort Cheese, Lollo Rosso Lettuce,  
Spice Coated Pecans, Port Wine Reduction

**Young Spinach & Frisée Salad**  
Shallot-Truffle Vinaigrette, Sunnyside Egg\*,  
Pork Rillettes & Brioche Croûtons

**Warm Goat Cheese Soufflé**  
Smoked Tomato Coulis, Parmesan Cream,  
Basil Pesto

**Smoked Salmon\* & Peekytoe Crab Parfait**  
Layered with Avocado, Salmon Caviar,  
Crème Fraîche, Petite Greens

**Porcini & Morel Risotto**  
Vegetable Paysanne, Truffle Foam,  
Chervil, Garlic Chips

**Diver Scallop Wellington\***  
Baked in Puff Pastry; Black Truffle Emulsion,  
Spinach Fondue

**Pork Belly**  
Parsnip Purée, Caramelized Apples, Calvados Jus  
**Heirloom Tomato & Buffalo Mozzarella Salad**  
Granny Smith Apple, Cantaloupe, Micro Basil  
& White Balsamic Emulsion



## Caviar

Golden Osetra or Sevruga Caviar\* with Traditional Condiments and Buckwheat Blinis  
- Market Price -



## Entrées

**Dover Sole Véronique**  
Pan Seared Golden Brown; à la Véronique  
with Green Grapes au Beurre Noisette

**Châteaubriand for Two\***  
Fricassée of Baby Vegetables,  
Béarnaise & Cabernet Sauce

**Potato-Laced French Turbot**  
Fennel Purée, Bok Choy, Citrus Emulsion

**Murano Lobster**  
Cognac Flambéed Warm Water Lobster Tail, Fresh  
Basil, Applewood Smoked Bacon, Dijon-Cream

**Seared Milk-Fed Veal Tenderloin\***  
Butternut Squash, Brussel Sprouts,  
Morel Mushrooms, Thyme Jus

**Loup De Mer**  
Grilled Mediterranean Sea Bass,  
Red Pepper Melange, Crispy Eggplant,  
Balsamic Syrup, Sauce Niçoise

**Muscovy Duck Breast\***  
Crispy Spiced Duck Leg Confit,  
Herbed French Toast, Raisin-Apple Compote

**Herb Crusted Lamb Rack\***  
Pea Purée, Tomato Confit, Baby Carrots,  
Spice Meatball, Garlic Jus

**Five-Spice Crusted Cervena Venison Loin\***  
Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade, Lingonberry Sauce

*\* Tableside Preparation*



## Cheese Course

A Fine Selection of Artisan Cheeses served with  
Pain de Campagne & Dry Fruits

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