



# Manet and Modern Beauty

\$61 per guest  
\$73 with wine pairing

## Appetizer

### Salade à l' Orange

fennel and orange salad, duck confit fritters  
orange glaze

*Ladoucette Pouilly-Fumé Sauvignon Blanc | France '16*

## Entrée

### Bourgeoisie Cassoulet

lamb loin, bacon lardons, white bean purée  
garlic sausage, crispy pork

*Trouble Maker Red Blend | Central Coast NV*

## Pre - Dessert

Champagne Sorbet

## Dessert

### Tarte aux Poires

virjus poached pear, crème bavaoise almond pâte brisée  
warm chocolate sauce

*Bouchaine Bouche d'Or Chardonnay | Napa Valley '14*

## Mignardises

Hazelnut Praline Truffle

*\*Items and prices are subject to  
change depending on availability*

*\*Due to the nature of this menu  
there will be no substitutions*

*\*Tax and gratuity are not included*