

MURANO

SPECIALTY RESTAURANT

English

Five senses

Gastronomic and Vineyard Tour

Course One

Pan Seared Foie Gras

Heirloom Tomato Confiture,
Duck Rillettes in Feuille de Brick,
Roast Ginger Sauce & Toasted Hazelnuts

Vin de Constance, Klein Constantia, Stellenbosch

Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue
Puligny Montrachet, Louis Jadot, Burgundy

Course Two

Wild Mushroom Cappuccino

Porcini Gelato

Pinot Noir, Domaine Drouhin, Willamette Valley

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,
Pork Rillettes & Brioche Croûtons

Pouilly-Fumé "La Moynerie" Michel Redde

Course Three

Shellfish & Saffron Risotto

Jumbo Shrimp, Scallops
& Tomato-Fennel Sauce

*Chardonnay "Cervaro" Castello della Sala,
IGT, Antinori, Umbria*

Crispy Loup De Mer

Roasted Artichoke, Eggplant Caviar,
Kalamata Olive Purée, Sun Dried Tomato Pesto
& Balsamic Reduction

Marqués de Riscal, Baron de Chirel, Rioja, D.O.C.a

Trou Normand

Green Apple Sorbet with Calvados

Course Four

Five-Spice Crusted Cervena Venison Loin

Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade & Lingonberry Sauce

*Zinfandel, Chiarello Family Vineyards,
Giana, Napa Valley*

Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus
Syrah, Lagier-Meredith, Mount Veeder

Desserts

Les Petits Desserts du Murano for Two

A Selection of Favorite Bite-Sized Desserts
Royal Tokaji, Aszu, 5 Puttonyos, Hungary

Valhrona Cocoa Croquant

Salted Caramel, White Coffee Ice Cream
Tawny Port, Taylor Fladgate 20 Years Old

Murano à la carte

Appetizers

Tian of Peekytoe Crab, Gravlax Salmon
& Avocado Mousse

Salmon Pearls & Caviar Dill Crème Fraîche

Crispy Seared Sweetbread

Shallots, Capers, Basil Purée, Lemon Zest
& Sun Dried Tomatoes

Pan Seared Foie Gras

Heirloom Tomato Confiture,
Duck Rillettes in Feuille de Brick,
Roast Ginger Sauce & Toasted Hazelnuts

Escargots Tortellini

Smoked Applewood Bacon,
Fricassée of Morels
& Roasted Garlic-Parsley Foam

Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue

Warm Goat Cheese Soufflé

Smoked Tomato Coulis, Parmesan Cream
& Basil Pesto

Soups & Salads

Creamy Maine Lobster Bisque

Leek and Shallot Flan, Cognac Cream
& Crispy Sweet Yellow Corn Beignets

Phyllo Baked Anjou Pear
with Roquefort Cheese

Lollo Rosso Lettuce, Spicy Pecans
& Port Wine Reduction

Heirloom Tomato Salad,
Buffalo Mozzarella,
Apple & Cantaloupe

Micro Basil & White Balsamic Emulsion

Wild Mushroom Cappuccino

Porcini Gelato

Bouquet of Mixed Greens,
Herbs & Cucumber

Shaved Hearts of Palm, Toasted Almonds
& Vanilla-Citrus Vinaigrette

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,
Pork Rillettes & Brioche Croûtons

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 & Beurre Noisette

Lobster Tail "Your Way"

Delicate Warm Water Rock Lobster Tail Prepared
Classic Thermidor Style, Broiled or Steamed,
Crispy Potato Basket,
Glazed Asparagus & Clarified Butter

🍷 Pan Seared Filet Mignon

Larratte Pommes Purée,
Honshimeji Mushrooms,
Haricots Verts, Green Peppercorns
and Cognac Cream Sauce

Sautéed French Turbot

Ginger Infused Spaghetti Squash,
Green Asparagus & Lemongrass Nage

Shellfish & Saffron Risotto

Imbo Shrimp, Scallops & Tomato-Fennel Sauce

Crispy Loup De Mer

Roasted Artichoke, Eggplant Caviar,
Kalamata Olive Purée, Sun Dried Tomato Pesto
& Balsamic Reduction

Sautéed Muscovy Duck Breast

Spiced Duck Leg Confit in Almond Crusted
French Toast & Raisin-Apple Compote au Jus

Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus

Five-Spice Crusted Cervena Venison Loin

Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade & Lingonberry Sauce

"Surf & Turf" Duo of Petit Roasted Lobster Tail & Filet Mignon

Cabernet Demi Glace, Bouquet of Vegetables
& Pomme Mousseline

🍷 Indicates Entrées Prepared Table Side

Desserts à la carte

Strawberry-Rhubarb Clafoutis

Lemon Verbena Sorbet, Cherry Amarena

Valhrona Cocoa Croquant

Salted Caramel, White Coffee Ice Cream

Crêpe Ballon Rouge

Balsamic Strawberries, Vanilla Ice Cream
and Chambertin Sauce

Quattro Apples

Apple Walnut Cake, Calvados Crème Brûlée,
Apple Cristalline Sorbet, Oven Roasted Apples

Dark Chocolate Soufflé

Crème Anglaise à la Gousse Tahitienne

Grand Marnier Soufflé

Macerated Fresh Mango

Les Petits Desserts du Murano for Two

A Selection of Favorite Bite-Sized Desserts

Assorted Gelato and Sorbetto Degustation

Chocolate, Pistachio, Mango & Strawberry