

Olympic à la carte

Appetizers

Tian of Peekytoe Crab, Gravlox Salmon
& Avocado Mousse
Salmon Pearls & Caviar- Dill Crème Fraîche

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

Crispy Seared Sweetbread
Shallots, Capers, Basil Purée, Lemon Zest
& Sun Dried Tomatoes

Diver Scallop Wellington Style
Black Truffle Emulsion & Spinach Fondue

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

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

Wild Mushroom Cappuccino
Porcini Gelato

Phyllo Baked Anjou Pear with Roquefort Cheese
Lollo Rosso Lettuce, Spicy Pecans
& Port Wine Reduction

Bouquet of Mixed Greens, Herbs & Cucumber
Shaved Hearts of Palm, Toasted Almonds
& Vanilla-Citrus Vinaigrette

Heirloom Tomato Salad, Buffalo Mozzarella,
Apple & Cantaloupe
Micro Basil & White Balsamic Emulsion

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
Jumbo 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 Glaze, Bouquet of Vegetables
& Pomme Mouseline

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

Diver Scallop Wellington Style
Black Truffle Emulsion & Spinach Fondue
Puligny Montrachet, Louis Jadot, Burgundy

Vin de Constance, Klein Constantia, Stellenbosch

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

Château Lynch-Bages Blanc, Pauillac

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, DOCa

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 de l' Olympic 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

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