



### *Moules Fraîche\**

*Fresh PEI Mussels Steamed in a Citrus Fennel Broth Topped with a Char-grilled Pesto Rubbed Baguette*  
**Paired with Emmolo Sauvignon Blanc (2021)**  
California

### *Pétoncles Poêlés\**

*Pan Seared Diver Scallop Served Over Savory Rutabaga Puree Topped with Smoked Pancetta & Blood Orange Marmalade*  
**Paired with Mer Soleil Chardonnay (2020)**  
Santa Lucia Highlands, Monterey County

### *Magret de Canard Poêlés\**

*Maple Leaf Duck Breast Seared & Served Thinly Sliced with Ancient Grain (Farro) Finished with a Bing Cherry Glaze*  
**Paired with Mer Soleil Pinot Noir (2019)**  
Santa Lucia Highlands, Monterey County

### *Saucisse Braisée\**

*Sausage Slow Braised in a Red Wine Cream Tossed with Leek Confit, Preserved Tomato & Arugula with Cavatappi Pasta Topped with Parmesan Crisps*  
**Paired with Red Schooner Transit No. 2 Red Blend**  
Red Wine of the World

### *Rack d'agneau Rôti\**

*Roasted Rack of Lamb Porcini Encrusted Over a Parsnip Potato Puree Served with Asparagus & Finished in a Cabernet Demi*  
**Paired with Caymus Vineyards Cabernet Sauvignon (2020)**  
Napa Valley

### *Poire Pochée*

*Fresh Poached Pear Stuffed with Sweet Mascarpone & Finished with Crème Anglaise & Plum Glaze*  
**Paired with Emmolo Sparkling Wine No. 5**  
California

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*