

# Marché Moderne

La Saint-Valentin Wednesday, February 14<sup>th</sup> 2018

## Amuse Bouche

Tartine Of Langoustine Prawn  
Lemongrass Potage - Pickled Pepper And Thai Basil

## First Course Selections

Half-Lobster En Bouillabaisse  
Provence Inside A Raviole : Garlic - Mascarpone & Olive - Saffron Rouille  
Grilled Octopus And Roasted Sepia Calamari - Lemon Mosto Hummus - Celery & Parsley - Lemon Juice  
California Olive Oil - Emulsion Tomato - Meyer Lemon Tempura

## Oysters

Six On The Half Shell - Pineapple Pickled - Szechuan Pepper Sorbet  
A Tasting Of Big Eye Tuna - Japanese Fluke - Oregon Sashimi-Grade Albacore  
Marinated In The Style Of Poisson Cru - Coconut - Lime - Scallions - Avocado - Radishes

## Sautéed Foie Gras

En Frisee Lardon - Asparagus - Crispy Suckling Pig - Warm Vinaigrette - Walnuts

## Little Gem Salad & Maui Hearts Of Palm

Avocado - Cucumber - Mache Salad - Herbs - Green Goddess Dressing

*Wine Pairing - Chardonnay Pahlmeyer "Jayson" - North Coast, 2014*

## Main Course Selections

Duck Breast - Lightly Smoked & Roasted  
Amaretto Demi Jus - Weiser Farms Carrot - Marcona Almond - Duck Prosciutto  
Pan Seared 14 Oz Prime Ribeye - Roasted With Fresh & Smoked Cubeb Black Pepper  
Reggiano Parmesan Espuma - Chanterelle - Pommes Boulangère - Bordelaise

## Scallops & Black Truffle

Black Trompette Mushroom & Leek Risotto - Butter Jus Of Soy And Yuzu - Wilted Watercress

## The Best Fish From The Market

Braised Artichoke - Bergamot Orange Confit - Basil - Fennel

*Wine Pairing: Pinot Noir - Chassagne Montrachet - Les Chambres - Prudhon Et Fils, France 2013*

## Dessert Selections

Mascarpone Mousseline Macaron - Cassis And Berries - Lemon Confit Gelato

Boule Chocolate & Passion - Feulletine - Noisette And Praline Gelato

Selection Of Sorbet - Madeleine A La Minute

Selection Of Four Cheeses & All Accompaniments (Supplement \$15)

*Wine Pairing: Inniskillin Ice Wine Vidal - Canada*

\$125 Per Person Food Only | 3 Wine Pairings \$39

Menu Subject To Changes

Chefs / Proprietors: Amelia & Florent Marneau