Dîner aux Foie Gras

Thursday, January 15, 2026

Four Course $115++ | $49 Optional Wine Pairings

Premier

Foie Gras au Torchon

Salt-Cured Foie Gras | Date Compote | Pain d'Epices | Sherry Vinegar Syrup

Bamboo Bordelais Cocktail

Deuxième

Homard et Foie Gras Poêle

Seared Foie Gras & Lobster | Brioche | Orange Sabayon

Champagne Charles Clément, Brut Cuvée Spéciale NV

Troisième

Caille aux Raisins

Roasted Quail | Cornbread Dressing with Foie Gras & Chestnut Armagnac Jus | Grapes | Sautéed Greens

Patricia Green | Chehalem Mountain Vineyard | Newberg OR 2022

Quatrième

Crème Caramel aux Foie Gras

Foie Gras Crème Caramel | Foie Gras-Nola | Pickled Cherries

Camin Larredya "Les Grains des Copains" Jurançon 2015

Cinquième

Truffes au Chocolat

Valrhona Dark Chocolate Truffle

Credit Cards are required to book this dinner | A 48 Hour Cancellation Policy Applies
$115 per person fee will be charged to the card on file & a gift certificate will be sent.
We will not be able to accommodate allergens. Menu Valid on 01-15-2026
If you have a serious allergy, we recommend that you call the restaurant before dining with us.
*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.