



2006 - 2026



Icons at 20

Thursday, September 17th 2026

Four-Course Menu with Wine Pairings \$155

Taxes & gratuities not included

Complimentary glass of Jeeper Grand Assablage Champagne
& an amuse of Chef Michelle's Gougères

Premier

Tomates "Heirlooms" GF

Heirloom Tomatoes, Burrata, Roquette, Basil, Pine Nuts
Les Gaudrieres - Philippe Socheleau Vigneron, Savennieres, Loire 2023



Tartare de Thon GF

Grade A Tuna, Espelette Aioli, Avocado, Capers,
Pickled Shallot, Scallion, Piquillo Pepper Coulis, Potato Crisps
Bestheim, Riesling Grand Cru Schlossberg, Alsace 2023

Deuxième

Terrine de Foie Gras

House Cured Foie Gras, Buckwheat Blinis, Caramelized Fig, Jerez Reduction
Camin Larredya, "Les Grains des Copain" Jurançon, South West 2023



Noix de St Jacques GF

Seared Jumbo Scallops, Summer White Truffle Risotto
Domaine Olivier, Hautes Côtes de Nuits, Côtes D'Or Bourgogne 2024

Troisième

Petit Cassoulet

Duck Confit, Pork Belly, Gizzards, Toulouse Sausage
Twice Baked Tarbais Bean Stew, Duck Jus
Josephine de Boyd, Margaux, Bordeaux 2014

Poisson du Marche en Bouillabaisse GFA

Market Fish, Prawns, Clams in a Saffron-Shellfish nage
Carrots, Potato, Fennel, Fresh Herbs, Crostini, Rouille Aioli
Domaine de L'Olivette, Bandol Blanc, Provence 2024

Dessert

Crème Bavaoise aux Abricots GF

Vanilla Bean Bavaoise, Pistachio Dacquoise, Apricot Sorbet
Pistachio Crèmeux, Apricot Gel, Candied Pistachios
Le Tertre de Lys D'or, Sauternes, Bordeaux 2024



Valrhona Terrine au Chocolat GF

Manjari Dark Chocolate, Framboise de Ronce,
Fresh Raspberries, Crème Fraîche Chantilly, Tayberry Crisp
Churchill's, Crusted Ruby Port, Portugal 2007

From our first service to 20 years of serving Alexandria,
we are deeply grateful for the journey.

Christophe & Michelle Poteaux

