



Le Rêve
Pâtisserie & Café

Saint-Valentin 2012

Three Course Prix Fixe 45 with Wine Pairings 65

Four Course Prix Fixe 55 with Wine Pairings 75

First Course

Foie Gras

*Searched Artisanal Foie Gras with Cognac Mousse Truffe, Raspberry Quince Compote,
Lindemans Framboise Lambic Demi-glace and Grilled Levain*

Framboise Royale

Homard

*Market Maine Lobster poached in a Saffron Citrus Butter, Julienned Apples and Fennel
served with a Warm Herb Brioche*

Pouilly Fuisse, Labouré-Roi 2010 (France)

Ravioli

*Smoked Buffalo Mozzarella Ravioli, Braised Oxtail Ragoût and Oven Dried Tomatoes
finished with a Brown Butter Balsamic Reduction*

Bordeaux, Coustaut La Grangeotte 2009 (France)





Second Course

Bisque de Champignon

*Wild Mushroom and Fennel Bisque with a Parmesan Oeuf à la Neige
Cabernet/Syrah/Petit Verdot, Domaine de Nizas 2007 (France)*

Salade Maison

*Crispy Buttermilk Sweetbread Salad with Fresh Persimmon and a Blood Orange Vinaigrette
Chardonnay, L'Orangerie 2010 (France)*

Third Course

Saumon Espelette

*Pan Roasted Organic Scottish Salmon with a Pavé of Eggplant and Fig Couscous
and a Warm Bacon Espelette Vinaigrette
Brut, Gustave Lorentz D'Alsace (France)*

Truffle Viennoiseries

*Truffle Roasted Portobello and Parsnip Tart, Seasonal Vegetable
and Black Truffle Cocotte, Périgord Gougère with a Red Wine Truffle Sauce
Côtes du Rhône, Saint-Esprit 2009 (France)*

Carnard

*Seared Honey Duck Breast, Duck Confit and Brie Croquettes, Provençal Vegetables
and a White Wine Thyme Sauce
Muscadet, Domaine de la Quilla 2009 (France)*

Fourth Course

Assiette de Fromages

*Saint-André with Cranberry Chutney, Moonglo in the Tomme-Style with Spiced Nuts
and a Saxon Homestead Creamery Gruyère Fondue
Viognier, Les Janelles 2010 (France)*