



# Five senses

Gastronomic and Vineyard Tour

## Course One

Creamy Maine Lobster Bisque\*  
Leek and Shallot Flan, Cognac Cream,  
Crispy Sweet Yellow Corn Beignet

Louis Jadot, Puligny Montrachet,  
Burgundy, France

Smoked Salmon & Peekytoe Crab Parfait\*  
Layered with Avocado, Salmon Caviar, Crème  
Fraîche, Petite Greens

Château Smith-Haut Laffite, Pessac-Léognan,  
Bordeaux, France

## Course Two

Porcini & Morel Risotto  
Vegetable Paysanne, Truffle Foam, Chervil,  
Garlic Chips

Chianti Classico, Antinori,  
Tuscany, Italy

Quail and Arugula Salad\*  
Baby Red Beets, White Asparagus,  
Caramelized Goat Cheese, Roasted Jus

Rose, Château Esclan, Esclan,  
Provence, France

## Course Three

Phyllo Baked Anjou Pear  
with Roquefort Cheese Lollo Rosso Lettuce, Spice  
Coated Pecans, Port Wine Reduction

Barton & Guestier, Sauternes,  
Bordeaux, France

Crispy Pork Belly\*  
Sweet Chili Glaze, Grilled Pineapple, Edamame and  
Radish

Selbach-Oster, Spätlese Riesling,  
Mosel, Germany

## Trou Normand

Green Apple Sorbet & Calvados

## Course Four

Five-Spice Crusted Cervena Venison Loin\*  
Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade & Lingonberry Sauce

Zinfandel, Chiarello Family Vineyards,  
Giana, Napa Valley

Potato-Laced French Turbot\*  
Fennel Purée, Bok Choy, Caramelized Orange,  
Tarragon Salad with Citrus Emulsion

Michel Redde, Sancerre, "Les Tuilières",  
Loire, France

## Desserts

Valrhona Cocoa Cake  
Salted Caramel and White Coffee Ice Cream

Dolce, Far Niente,  
Napa Valley, California

Les Perles Sucrées  
A Trio of Warm Croustilliant filled with Chocolate,  
Hazelnut and Lemon Cream; Served with Vanilla Ice  
Cream and Peach Cocktail

Vin De Constance, Klein Constantia,  
South Africa

Food and Wine Pairing Fee  
Eighty Nine Dollars  
All Inclusive

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry  
may increase your risk of food-borne illness, especially  
if you have certain medical conditions

# Murano à la carte

## Starters

Creamy Maine Lobster Bisque\*  
Leek and Shallot Flan, Cognac Cream,  
Crispy Sweet Yellow Corn Beignets

Wild Forest Mushroom Cappuccino  
Glazed Shiitake-Spiced Flan,  
Mushroom Biscotti

Phyllo Baked Anjou Pear with Roquefort Cheese  
Lollo Rosso Lettuce, Spice Coated Pecans, Port Wine  
Reduction

Quail and Arugula Salad\*  
Baby Red Beets, White Asparagus,  
Caramelized Goat Cheese, Roasted Jus

Warm Goat Cheese Soufflé\*  
Smoked Tomato Coulis, Parmesan Cream,  
Basil Pesto

Smoked Salmon & Peekytoe Crab Parfait\*  
Layered with Avocado, Salmon Caviar,  
Crème Fraîche, Petite Greens

Porcini & Morel Risotto  
Vegetable Paysanne, Truffle Foam, Chervil,  
Garlic Chips

Diver Scallop Wellington Style\*  
Baked in Puff Pastry; Black Truffle Emulsion,  
Spinach Fondue

Crispy Pork Belly  
Sweet Chili Glaze, Grilled Pineapple, Edamame and  
Radish

Heirloom Tomato & Buffalo Mozzarella Salad  
Granny Smith Apple, Cantaloupe Micro Basil & White  
Balsamic Emulsion



## Caviar

Golden Osetra or Sevruga Caviar with Traditional Condiments and Buckwheat Blinis  
- Market Price -



## Entrées

🌿 Dover Sole Véronique\*  
Pan Seared Golden Brown; à la Véronique  
with Green Grapes au Beurre Noisette

Les Petits Filets\*  
Filet Mignon Trio, Sautéed Honshimeji  
Mushrooms, Pea Fricassée, Port-Braised  
Shallots, Chamonix Potato, Beef Jus

Potato-Laced French Turbot\*  
Fennel Purée, Bok Choy, Caramelized Orange,  
Tarragon Salad with Citrus Emulsion

🌿 Murano Lobster\*  
Cognac Flambéed Warm Water Lobster Tail, Fresh  
Basil, Applewood Smoked Bacon, Dijon-Cream

Grilled Milk-Fed Veal Chop\*  
Potato Soufflé, Crispy Cauliflower, Broccoli Flan,  
Parmesan Coulis, Tomato Olive Salad,  
Violet Mustard

Loup De Mer\*  
Grilled Mediterranean Sea Bass, Red Pepper  
Melange, Crispy Eggplant, Balsamic Syrup,  
Sauce Niçoise

Muscovy Duck Breast\*  
Crispy Spiced Duck Leg Confit, Herbed  
French Toast, Raisin-Apple Compote

Hazelnut Coated Lamb Rack\*  
Sweet & Sour Endive, Dill Potato Blinis,  
Baby Marrow & Curry Emulsion, Cinnamon Oil

Five-Spice Crusted Cervena Venison Loin\*  
Celery Root Fondant, Wilted Spinach, Red  
Cabbage Marmalade, Lingonberry Sauce

Vegetable Mélange  
Pea Fricassée, Potato Soufflé, Imam Biyaldi  
Quenelle, Carrot Fondant, Curry Emulsion



## Cheese Course

A Fine Selection of Artisan Cheeses served  
with Pain de Campagne and Dry Fruits