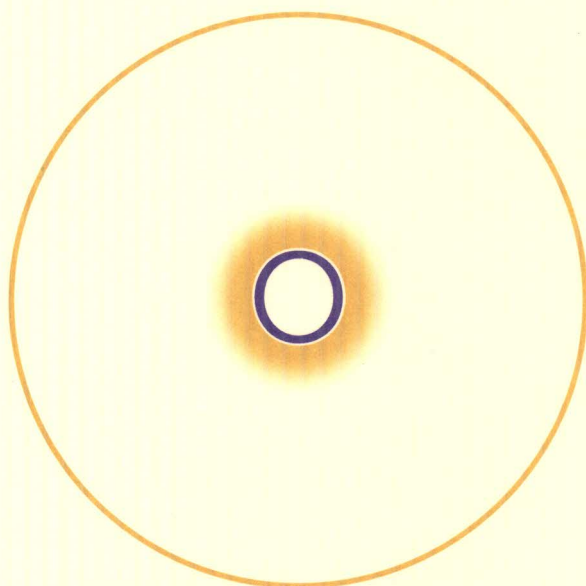


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## CELEBRATION MENU of GREAT AMERICAN FOOD

SALMON TARTAR MARINATED IN RIESLING  
*cilantro, mint and lime crisps*

∅

WARM OYSTERS WITH SEVRUGA CAVIAR  
*champagne sabayon*

∅

OVEN ROASTED DAY BOAT HALIBUT BOUILLABAISSE  
*mussels, clams, lobster and a spicy rouille*

∅

MIREPOIX ROASTED GUINEA HEN WITH SAUTÉ FOIE GRAS  
*braised leg ravioli and natural juices*

∅

SAUTÉED MEDALLIONS OF BEEF WITH RED WINE  
*herbed marrow, baby carrots and pearl onions*

∅

WARM CABECOU CROUTON WITH AGED BALSAMIC

∅

FLOURLESS CHOCOLATE CAKE WITH CHERRY ICE CREAM

∅

PETITS FOURS AND HANDMADE CHOCOLATES

\$95

SELECT WINES PAIRED WITH EACH COURSE  
*(\$45 supplement)*

SIGNED COPY OF GREAT AMERICAN FOOD BY CHARLIE PALMER  
*(\$35 supplement)*

•*The Tasting Menu Is For The Entire Table*•  
*No Substitutions Please*

