

# Menu Molière

**Chef Akira Presents Monthly Special Creations**

**For the Month of July 2010, Featuring “Duck”**

**\$44.00** per person food only    **\$66.00** per person with wine pairings

(Not on Special Event day)

## Menu

Amuse-Bouche

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### **Appetizer**

Choice of One

Grilled Duck Foie Gras on Daikon Confit in a Port wine Truffle Sauce

Or

House Smoked Duck Breast Salad with Fuji Apple and Caramelized Hazelnut

Or

Yukon Potato and Leek Purée with Shredded Duck Leg Confit

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### **Entrée**

Choice of One

“Canard à l’Orange” Pan Roasted Duck Breast in a Orange Sauce

Or

Duck Leg Confit in a Foie Gras Sauce with Lentel Beans and Quinoa

Or

Duo of Duck Breast and Fish of the Day

With Calvados Sauce

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### **Dessert**

Choice of One

French Caramel Flan with Raspberry Sorbet

Or

Profiterole with Green Tea Ice Cream and Hot Chocolate Sauce

Tax & Gratuity are not included)

**Next Month, August Features “Veal”**

