



FRENCH SPICE DINNER MENU

\$35* PER PERSON

CRESPELLE

Forest mushroom & goat cheese stuffed French crepe with
chardonnay beurre blanc

Or

NIÇOISE SALAD

organic greens, seared tuna, haricot vert, boiled eggs, tomato, Niçoise
olive & anchovies

Or

BOUILLABAISSSE

A home made traditional provençal soup

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DUO OF FILET & BLUE FIN TUNA

Fingerling potato, garden vegetable, Bordelaise sauce

Or

SEAFOOD VOL AU VENT

Crab claw meat, seafood, corn with Brie cheese gratin

Or

TRIO OF CANARD

Seared breast, dark meat confit, seared foie gras with sauce bigarde
& foie gras foam

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CARAMELIA INFUSION

Valrhona caramel chocolate, liquid chocolate soup, raspberry infused
gelee, thin dark chocolate square

Or

STRAWBERRY PISTACHE PARIS BREST

Pate a choux base, strawberry confiture, marbled pistachio cream,
white chocolate crumble

Or

GRAND MARNIER CRÈME BRÛLÉE

Grand Marnier reduction, cocoa granita Crunch

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INCLUDES A GLASS OF WINE
CHATEAU BONNET, BORDEAUX

* taxes and gratuities not included

S O F I T E L
L U X U R Y H O T E L S

Life is Magnifique