

Fait Maison Restaurant

Menu Dégustation (Tasting Menu)

This menu has to be served for the entire table and cannot be split.

Menu \$95 per person

With wine pairing \$125 per person

With Exquisite wine \$195 per person

Amuse Bouche



Quail stuffed with bacon and mushrooms, shiitake mushroom emulsion and caramelized onions

Wine Pairing : 3oz Le Jade, Picpoul de Pinet, Languedoc Roussillon, France 2015

Exquisite Wine : 3 oz Domaine Specht, Pinot Gris, Alsace, France 2016



Carabinero prawn with lemon flavored risotto and Iberico chorizo emulsion

Wine Pairing : 3oz Albert Bichot, Mâcon Villages, Burgundy, France 2017

Exquisite Wine : 3 oz Louis Jadot, Pouilly Fuissé, Burgundy, France 2017



Turbot filet panfried in butter with red wine sauce served with leek, mushrooms and bacon

Wine Pairing : 3oz P. Jolivet "Attitude", Sauvignon Blanc, 2017

Exquisite Wine : 3 oz Dom Specht, Gewurztraminer, Alsace 2016



Veal filet mignon with mushrooms and green asparagus stuffed rigatoni pasta,
creamy porcini mushrooms sauce

Wine Pairing : 3oz Château Trocard, Bordeaux Supérieur, France 2015

Exquisite Wine : 3 oz Château la Croix des Moines, Lalande de Pomerol, 2015



Banana raviolis with caramel sauce and parsley ice cream

Wine Pairing : 3oz Veuve du Vernay Brut, France

Exquisite Wine : 3 oz Sabine Godmé Brut Reserve, Champagne, France



Mignardises