



MARCEL'S
BY ROBERT WIEDMAIER

Le Menu

Butter Poached Lobster, Fennel Puree, Baby Carrots, Sauterne Butter Sauce

~

Scallop Tartine, Olive Oil Whipped Potato, Magnalitsa, Chive Beurre Blanc

~

Prince Edward Island Mussel Gratin, Tomato Fondue, Vermouth Glacage, Gruyere, Smoked Trout Roe

~

Black Bass, Charred Cauliflower, Sauce Verte, Red Pepper Beurre Blanc

~

Boudin Blanc, Braised Pears, Bacon Jam, Madeira Essence

~

Aged Squab Breast, Red Wine Braised Pearl Onions, Celery Root Puree, Bacon Matelote Essence

~

Honey Glazed Duck, Braised Cabbage, Spiced Apple Butter, Duck Jus, Balsamic Reduction

~

Pecan-Crusted Venison Medallion, Melange of Wild Mushrooms, Wild Rice, Black Garlic, Ghent Cream

~

12 oz New York Strip, Olive Oil Whipped Potato, Pepper and Root Vegetable Ragout **\$68 Supplement**

~

Chef's Sample Selection of Cheeses

~

Black Sesame Passionata, Passion Fruit Cremeux, black sesame Dacquoise, Rice Tuile

~

Chocolate Praline Snack Bar, Praline Mousse, Cocoa Nib Dip, Lemon Sherbet

4 Courses: \$110 5 Courses \$130 6 Courses \$150

A la Carte Menu

Appetizer \$25 Entree \$75 Dessert \$19

Caviar:

Royal Siberan Osetra

Creme Fraiche, Red Onion, Chives, Egg, Potato Blini, Toast Points \$90

Chef/Proprietor Robert Wiedmaier

*Sommelier Moez Ben Achour * Maitre'd Adnane Kebaier * Chef De Cuisine Jennifer Castaneda-Jones*