



MARCEL'S
BY ROBERT WIEDMAIER

Le Menu

PREMIER

The Magic Box – Lobster, Salmon, and Grilled Octopus; Avocado, Crème Fraiche and Pickled Ginger
Truffle Scrambled Hen Egg in the Shell, Walnut Crusted Pate on Brioche
Wild Mushroom Soup, Sautéed Burgundy Snail, Snail Roulade, Chanterelles

FRUITS DE MER

Santa Barbara Uni, Shrimp Tagliatelle, Uni Butter, Pesto Coulis
Pan Seared Diver Scallop, Baby Spinach, Osetra Caviar Beurre Blanc, Yukon Gold Chips
Gratin of Blue Bay Mussels, Oyster and Cockle, Tomato Fondue, Vermouth Glaçage

POISSON

Pan Seared Turbot, Sweet Onion Puree, Leeks, Crispy Capers, Tarragon Essence
Alaskan Halibut Matelote, Pearl Onions, Applewood Smoked Bacon, Red Wine Reduction
Norwegian Salmon, Warm Potato Salad, Bacon Lardons, Frisee, Walnut Vinaigrette

FOIE GRAS

Torchon of Foie Gras, Toasted Peanuts, Valrhona Chocolate, Foie Gras Snow
Pan Seared La Belle Farm Foie Gras, Griottes, Toasted Brioche (Tasting Supplement \$16)
Foie Gras and Crimini Mushroom Raviolo, Butternut Squash, Black Trumpet Mushrooms

VOLAILLE

Marcel's Classic Boudin Blanc, Black Truffle Mushroom Puree, Caramelized Onions, Lardons of Bacon
La Belle Farm Duck Breast, Orange Segments, Baby Bok Choy, Honey Caps, Duck Confit Pave, Duck Gastrique
Squab En Croute, Duxelles Mushroom, Root Vegetables Purée, Bordelaise Sauce

VIANDES

Berkshire Pork Loin, Napa Cabbage, Honey Crisp Apple Julienne, Black Currant Madeira Jus
Martin's Angus Filet Mignon, Multi Colored Cauliflower, Cippolini Onions, Cranberry Cabernet Sauce
Colorado Elk Loin, Sweet Potato Puree, Port Reduction, Molé Powder

FROMAGE

Humboldt Fog 'Cheese Cake' Blackberry Gelée, Frisee
Napoleon of St Andre and Granny Smith Apple, Wildflower Honey, Marcona Almond
Warm Chevre Gratinée, Date Compote, Black Pepper Lavash
Epoisses, Caramelized Pear, Toasted Baguette

Seven Courses	155	
Six	135	All Tasting Menu Items
Five	115	May be Ordered á la Carte
Four	95	

Marcel's Caviar Service

Petrossian Tzar Imperial Transmontanous Caviar 130
Petrossian Certified Organic, British Columbia, Royal Osetra Caviar 140
Starlet Beluga, Russia 150

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Caviar Served With Red Onion, Chive, Chopped Egg, Capers, Blinis and Toast Points

Caviar and Champagne Pairing ~ Featuring Dom Perignon 50