



Le Menu

Blue Bay Mussels Gratin, Garlic Tomato Fondue, Vermouth Glaçage, Smoked Trout Roe
 Tortellini Stuffed with Melange of Forest Mushrooms, Foie Gras, Duck Confit, Fennel Puree, Red Wine Essence
 Maine Lobster Flan, Ossetra Caviar, Crème Fraîche



Alaskan Halibut, Smoked Corn Coulis, Golden California Raisin, Fondue of Spinach
 Pan Seared Scottish Salmon, Marinated Cucumbers, Peppers, Maldon Salt, Spanish Olive Oil
 Pan Seared Scallop, Bacon Potato Hash, Dijon Aioli, Ossetra Caviar



Roasted California Squab, Mushroom Purée, Honey Caps, Soubise, Red Wine Reduction
 Marcel's Classic Boudin Blanc, Cannellini Beans, Lardons of Bacon, Honey Cap, Madeira Essence
 Grilled La Belle Farm Foie Gras, Rousby Hall Fig, Bing Cherry, Duck Tarragon Jus



Roseda Farms Angus Dry Aged NY Strip, Chanterelles, Haricot Vert, Cabernet Reduction
 Hudson Valley Duck Breast, Swiss Chard, Smoked Virginia Peach, Prosciutto, Duck Gastrique
 New Frontier Bison, Yukon Gold Potato, Crisp Maitakke, Madeira Cream



Petite Basque, Rousby Hall Pear, Grilled Olive Bread
 Pipe Dreams Goat Cheese, Figs and Pistachio Oil, Brioche Croutons
 Epoisses, Hood River Bing Cherries, Grilled Olive Bread



Dark Chocolate Mousse Bombe, Chocolate Cremeaux, Fresh Raspberries, Chocolate Tuile
 Granny Smith Apple Tart, Dulcey Nutmeg Walnuts, Apricot Gel, Apple Sorbet, Whipped Cream
 Crème Fraîche Blancmange, Plum Compote, Dark Chocolate Cake, Fig Gel, Vanilla Ice Cream
 Soufflé Du Jour

Seven Courses	\$155
Six	\$135
Five	\$125
Four	\$105

Pre-Theater Three Courses For \$85 Available From 5:00 to 6:30

Marcel's Caviar Service

Petrossian Washington State Organic White Sturgeon Caviar \$140
 Petrossian Royal Shassetra Caviar \$150
 Royal Siberian Ossetra, Russia \$170



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