

# MURANO

SPECIALTY RESTAURANT

English

# Five senses

## Gastronomic and Vineyard Tour

### Course One

#### Pan Seared Foie Gras

Heirloom Tomato Confiture,  
Duck Rillettes in Feuille de Brick,  
Roast Ginger Sauce & Toasted Hazelnuts

*Vin de Constance, Klein Constantia, Stellenbosch*

#### Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue  
*Puligny Montrachet, Louis Jadot, Burgundy*

### Course Two

#### Wild Mushroom Cappuccino

Porcini Gelato

*Pinot Noir, Domaine Drouhin, Willamette Valley*

#### Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,  
Pork Rillettes & Brioche Croûtons

*Pouilly-Fumé "La Moynerie" Michel Redde*

### Course Three

#### Shellfish & Saffron Risotto

Jumbo Shrimp, Scallops  
& Tomato-Fennel Sauce

*Chardonnay "Cervaro" Castello della Sala,  
IGT, Antinori, Umbria*

#### Crispy Loup De Mer

Roasted Artichoke, Eggplant Caviar,  
Kalamata Olive Purée, Sun Dried Tomato Pesto  
& Balsamic Reduction

*Marqués de Riscal, Baron de Chirel, Rioja, D.O.C.a*

### Trou Normand

Green Apple Sorbet with Calvados

### Course Four

#### Five-Spice Crusted Cervena Venison Loin

Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade & Lingonberry Sauce

*Zinfandel, Chiarello Family Vineyards,  
Giana, Napa Valley*

#### Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus  
*Syrah, Lagier-Meredith, Mount Veeder*

### Desserts

#### Les Petits Desserts du Murano for Two

A Selection of Favorite Bite-Sized Desserts  
*Royal Tokaji, Aszu, 5 Puttonyos, Hungary*

#### Valhrona Cocoa Croquant

Salted Caramel, White Coffee Ice Cream  
*Tawny Port, Taylor Fladgate 20 Years Old*

# Murano à la carte

## Appetizers

Tian of Peekytoe Crab, Gravlax Salmon  
& Avocado Mousse

Salmon Pearls & Caviar Dill Crème Fraîche

Crispy Seared Sweetbread

Shallots, Capers, Basil Purée, Lemon Zest  
& Sun Dried Tomatoes

Pan Seared Foie Gras

Heirloom Tomato Confiture,  
Duck Rillettes in Feuille de Brick,  
Roast Ginger Sauce & Toasted Hazelnuts

Escargots Tortellini

Smoked Applewood Bacon,  
Fricassée of Morels  
& Roasted Garlic-Parsley Foam

Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue

Warm Goat Cheese Soufflé

Smoked Tomato Coulis, Parmesan Cream  
& Basil Pesto

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## Soups & Salads

Creamy Maine Lobster Bisque

Leek and Shallot Flan, Cognac Cream  
& Crispy Sweet Yellow Corn Beignets

Phyllo Baked Anjou Pear  
with Roquefort Cheese

Lollo Rosso Lettuce, Spicy Pecans  
& Port Wine Reduction

Heirloom Tomato Salad,  
Buffalo Mozzarella,  
Apple & Cantaloupe

Micro Basil & White Balsamic Emulsion

Wild Mushroom Cappuccino

Porcini Gelato

Bouquet of Mixed Greens,  
Herbs & Cucumber

Shaved Hearts of Palm, Toasted Almonds  
& Vanilla-Citrus Vinaigrette

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,  
Pork Rillettes & Brioche Croûtons

# Caviar

Golden Osetra or Sevruga Caviar  
with Traditional Condiments and Buckwheat Blinis

- Market Price -

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## Entrées

### 🍷 Dover Sole Véronique

Pan Seared Golden Brown, à la Véronique  
with Green Grapes & Beurre Noisette

### Lobster Tail "Your Way"

Delicate Warm Water Rock Lobster Tail Prepared  
Classic Thermidor Style, Broiled or Steamed,  
Crispy Potato Basket,  
Glazed Asparagus & Clarified Butter

### 🍷 Pan Seared Filet Mignon

Larratte Pommes Purée,  
Honshimeji Mushrooms,  
Haricots Verts, Green Peppercorns  
and Cognac Cream Sauce

### Sautéed French Turbot

Ginger Infused Spaghetti Squash,  
Green Asparagus & Lemongrass Nage

### Shellfish & Saffron Risotto

Imbo Shrimp, Scallops & Tomato-Fennel Sauce

### Crispy Loup De Mer

Roasted Artichoke, Eggplant Caviar,  
Kalamata Olive Purée, Sun Dried Tomato Pesto  
& Balsamic Reduction

### Sautéed Muscovy Duck Breast

Spiced Duck Leg Confit in Almond Crusted  
French Toast & Raisin-Apple Compote au Jus

### Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus

### Five-Spice Crusted Cervena Venison Loin

Celery Root Fondant, Wilted Spinach,  
Red Cabbage Marmalade & Lingonberry Sauce

### "Surf & Turf" Duo of Petit Roasted Lobster Tail & Filet Mignon

Cabernet Demi Glace, Bouquet of Vegetables  
& Pomme Mouseline

🍷 Indicates Entrées Prepared Table Side

# Desserts à la carte

## Strawberry-Rhubarb Clafoutis

Lemon Verbena Sorbet, Cherry Amarena

## Valhrona Cocoa Croquant

Salted Caramel, White Coffee Ice Cream

## Crêpe Ballon Rouge

Balsamic Strawberries, Vanilla Ice Cream  
and Chambertin Sauce

## Quattro Apples

Apple Walnut Cake, Calvados Crème Brûlée,  
Apple Cristalline Sorbet, Oven Roasted Apples

## Dark Chocolate Soufflé

Crème Anglaise à la Gousse Tahitienne

## Grand Marnier Soufflé

Macerated Fresh Mango

## Les Petits Desserts du Murano for Two

A Selection of Favorite Bite-Sized Desserts

## Assorted Gelato and Sorbetto Degustation

Chocolate, Pistachio, Mango & Strawberry