

# Olympic à la carte

## Appetizers

Tian of Peekytoe Crab, Gravlox Salmon  
& Avocado Mousse  
Salmon Pearls & Caviar- Dill Crème Fraîche

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

Crispy Seared Sweetbread  
Shallots, Capers, Basil Purée, Lemon Zest  
& Sun Dried Tomatoes

Diver Scallop Wellington Style  
Black Truffle Emulsion & Spinach Fondue

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

Warm Goat Cheese Soufflé  
Smoked Tomato Coulis, Parmesan Cream  
& Basil Pesto

## Soups & Salads

Creamy Maine Lobster Bisque  
Leek and Shallot Flan, Cognac Cream  
& Crispy Sweet Yellow Corn Beignets

Wild Mushroom Cappuccino  
Porcini Gelato

Phyllo Baked Anjou Pear with Roquefort Cheese  
Lollo Rosso Lettuce, Spicy Pecans  
& Port Wine Reduction

Bouquet of Mixed Greens, Herbs & Cucumber  
Shaved Hearts of Palm, Toasted Almonds  
& Vanilla-Citrus Vinaigrette

Heirloom Tomato Salad, Buffalo Mozzarella,  
Apple & Cantaloupe  
Micro Basil & White Balsamic Emulsion

Young Spinach & Frisée Salad  
Shallot-Truffle Vinaigrette, Sunnyside Egg,  
Pork Rillettes & Brioche Croûtons

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## 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  
Jumbo 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 Glaze, Bouquet of Vegetables  
& Pomme Mouseline

# *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

Diver Scallop Wellington Style  
Black Truffle Emulsion & Spinach Fondue  
Puligny Montrachet, Louis Jadot, Burgundy

Vin de Constance, Klein Constantia, Stellenbosch

### *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

Château Lynch-Bages Blanc, Pauillac

### *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, DOCa

### *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 de l' Olympic 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

*Food and Wine Pairing Fee  
Eighty Nine Dollars  
All Inclusive*