

Le Bec Fin

APPETIZER

Foie Gras Egg Custard with Autumn Truffle
Duck Breast Salad
Vegetable Terrine

SOUP

Gratinated French Onion Soup en Cocotte
Lobster Consomme

MAINS (Select 1)

Linguine Gamberi - Spanish Red Prawn Pasta
Crispy Skin Red Snapper with Vegetable Puree Sauce
Truffle Pasta
Sizzling Tenderloin (+\$180)

DESSERT

Creme Caramel
Affogato of Chocolate Granita with French Toast

TEA OR COFFEE

Two Courses	\$520
Three Courses	\$580
Four Courses	\$660

[Courses = 1 from each section (two, three, four)]

WINE BY THE GLASS \$78

Domaine Le Petit Marand Chardonnay "Cuvee Elise" 2016, Cognac
Hestan Chardonnay 2010, San Francisco Bay

Domaine Le Petit Marand Merlot 2016, Cognac
Castell'in Villa Chianti Classico 2008, Piemonte

10% service charge applies