


Au Petit Salut
French Restaurant

World Gourmet Summit Set Dinner Menu
8 to 12 April 2008

French Regional Cuisine and Boutiques Wine's

Amuse Bouche

Cervelle de Canut et Petits Toasts Grillés
Light Cheese Curd with Fresh Herbs, Olive Oil and Shallots

Blanquette de Limoux NV Domaine Delmas

First Entrée

Tartare et Mariné de Truite aux Asperges Blanches
Tartare and Cured River Trout
Steamed German White Asparagus Salad

Jurançon dry Sève D'Automne , Cauhapé 2004

Second Entrée

Petite Tarte à la Tomme de Savoie et Pignons de Pin
Warm "Savoie" Mini Cheese Tart
Reduction of Cabernet Sauvignon Vinegar, Baby onions and Pine nuts

Arbin Mondeuse La Brova , Magnin 2004

Main Courses

Daube de Joue de Boeuf de "Waygu"
Red Wine Braised Waygu Beef Cheeks
Bay leaf infuse Celeriac Mash
Fresh Seasonal Wild Mushrooms

St Chinian La Madura Grand Vin 2001

Desserts

Petit Gâteau Chaud Chocolat 70%, Crème Brûlée Amande et Sorbet Express
Degustation plate in the idea of the « Opera » Cake
Warm Chocolate Cake 70%, Almond Infuse Crème Brûlée
and Espresso Sorbet

Maury Mas Amiel 10 years old

\$108++ without wines
\$178++ with wines

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