



perfect PAIRINGS

MAKE EXQUISITE EVENINGS

La Reserve offers some of the most memorable and exclusive food, wine, and champagne experiences that you cannot have anywhere else in the world. Whether you are a wine novice or true oenophile, you'll find three distinctive and unique experiences to choose from – or choose all three! Ranging from four to seven courses, each is truly exquisite but above all, a fun evening to savor and to remember.

THE ODYSSEY MENU

\$95 per person, plus 20% gratuity

- *Bay Scallop Teriyaki Seared on Riverstone
Pommery Brut Rosé Champagne
Reims, France NV
- *Escalope of Rougié Périgord Foie Gras Sautéed
with Pineapple and Hibiscus Flowers
Château de la Roulerie Coteaux du Layon
Loire Valley, France
- *Maine Lobster Cassolette
with Tarragon and Sea Urchin Bisque
Mer Soleil Chardonnay
Santa Lucia Highlands, California
- Portobello Mushroom Risotto
with Smoked Ricotta and Black Truffle
Tenuta Guado Al Tasso Il Bruciato
Bolgheri, Italy
- *Wellington of Veal Tenderloin with Cabernet
Sauvignon Reduction and Harvest Vegetables
Eberle Cabernet Sauvignon
Paso Robles, California
- Poached Williams Pear Napoleon
and Melted Brie de Meaux
Domaine du Vieux Lazaret Chateauf-neuf-du-Pape
Rhône, France
- Floating Island Accompanied by Pralines
and Roasted Pistachio Cream
Prepared À la Minute
Marengo Brachetto d'Acqui Pineto DOCG
Piedmont, Italy
- Calisson de Provence
Little Marzipan Delicacies

reservations required | limited availability

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.

LA CUISINE BOURGEOISE

\$95 per person, plus 20% gratuity

- Velouté Reine-Margot
Poultry Cream with Vegetable Julienne
and Pistachio Diamonds
Ladoucette Comte Lafond Sancerre Blanc,
Loire Valley France
- Soufflé de Homard Plaza Athénée
Maine Lobster and Cheese Soufflé
Louis Latour Meursault Chardonnay,
Côte de Beaune, Burgundy, France
- *Filet de Sole Brillat-Savarin
Dover Sole Fillet with Crustacean Mousse
and French Black Truffles
Louis Latour Morey-Saint-Denis Pinot Noir,
Côtes de Nuits, Burgundy, France
- *Filet de Bœuf Rôti Richelieu
Roasted Beef Tenderloin with Stuffed Mushrooms,
Tomatoes, Braised Lettuce,
Château Potatoes and Madeira Sauce
Château Lynch-Moussas 5ème
Cru Classé Pauillac, Bordeaux, France
- Brie De Meaux Aux Noix Et Laitue
Nut-Crusted Brie de Meaux
with Boston Lettuce Hearts
Château Lynch-Moussas 5ème
Cru Classé Pauillac, Bordeaux, France
- Omelette Siberienne
Baked Alaska with Williams Pears
and Chestnut Ice Cream
Château Laffitte-Teston Pacherenc
Du Vic-Bilh, South-West, France
- Petits fours
- Chouquette aux Pralines Roses
Parisian-Style Pink Praline Cream Puffs

DOM PÉRIGNON EXPERIENCE

\$295 per person, plus 20% gratuity

- *Comme un Rossini de Saint-Jacques,
Mole Negro et Ananas Rôti
Scallops Rossini, Mole Negro, Roasted Pineapple
Dom Pérignon 2009
- *Curry Jaune de Homard Bleu, Nuage de Coco
Brittany Blue Lobster, Yellow Curry Broth,
Coco Foam
Dom Pérignon 2006
- Risotto aux Truffes Noires et Vieux Parmesan
Black Truffle Risotto, Aged Parmesan
Dom Pérignon 2006
- *Sashimi de Bœuf Wagyu, Poulpe Tempura,
Mousseline De Carottes, Tartare
Pamplemousse-Menthe, Infusion Hibiscus-Miel
Seared Sashimi-Style Wagyu beef, Octopus
Tempura, Carrot Mousseline, Grapefruit-Mint Tartar,
Hibiscus-Honey Infusion
Dom Pérignon Rosé 2008
- Cantal et Brie de Meaux AOC Affinés
Pâte de Fruit Cassis-Fleur de Thym,
Chutney de Pastèque
Aged A.O.C. Cantal & Brie De Meaux
Black Currant-Thyme Flower Paste,
Watermelon Chutney
Dom Pérignon Rosé 2008
- Glace au thé Fleur de Geisha et Citron Caviar
Sakura Geisha Flower Tea Ice Cream, Lemon Caviar
Dom Pérignon 2009
- Mignardises — Financiers
Small Almond Cake

Dom Pérignon