



TASTING MENU 1 FIVE COURSE 95

SEA SCALLOPS seared day boat scallops, light saffron herb cream, puff pastry
TORTELLINI LA FORET sautéed porcini mushrooms, aged garlic, cream
QUAIL roasted Canadian quail, huckleberry reduction
TOURNEDOS OF BEEF CHANTERELLE tenderloin medallions, golden chanterelle, ginger brandy
MIXED BERRIES with CRÈME ANGLAISE

TASTING MENU 2 SIX COURSE 150

PRAWNS MEUNIÈRE butter, garlic, meyer lemon, vin blanc
SALADE FRANÇAISE butter lettuce, GV farms cucumber, shaved radish, mustard tarragon vinaigrette
LOBSTER RAVIOLI fresh house made ravioli, crème, lobster butter, basil
ELK roasted New Zealand loin, portabella cognac demi glaze reduction
RACK of LAMB garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
CHOCOLATE TRUFFLE TORTE

TASTING MENU 3 SEVEN COURSE 225

OSETRA CAVIAR buckwheat blini, house cultured crème fraîche
BEEF TAR TAR GV farms beef, potato truffle cream, crispy potato julienne
AHI TUNA lightly peppered and grilled, horseradish, thyme sauce
LOBSTER TAIL cold water lobster, lime beurre blanc
WILD BOAR sage crusted medallions of wild boar, roasted garlic cabernet sauce
AMERICAN WAGYU center cut snake river tenderloin, cabernet peppercorn sauce, sage and cognac
SOUFFLÉ GRAND MARNIER

WINE PAIRING 1 50

Roederer Estate Brut
Anderson Valley, California
Benzinger Sauvignon Blanc
Sonoma Coast, California 2016
Flowers Pinot Noir
Sonoma Coast, California 2015
Daou Cabernet Sauvignon
Paso Robles, California 2016
Sandeman Fine Ruby Port
Porto, Portugal

WINE PAIRING 2 90

Roederer Estate Brut
Anderson Valley, California
Joseph George Sauvignon Blanc
Napa Valley, California 2016
Grgich Hill Chardonnay
Napa Valley, California 2014
Skyfall Merlot
Columbia Valley, California 2015
Silver Oak Cabernet Sauvignon
Napa Valley, California 2013
Sandeman 20 year Tawny Port
Porto, Portugal

WINE PAIRING 3 120

Dom Perignon
Champagne, France 2006
Grgich Hill Zinfandel
Napa Valley, California 2013
Dolce Semillon-Sauvignon Blanc
Napa Valley, California 2011
Flowers Chardonnay
Sonoma Coast, California 2014
Rombauer Merlot
Napa Valley, California 2015
Caymus Cabernet Sauvignon
Napa Valley, California 2015
Sandeman 40 year Tawny Port
Porto, Portugal

not all ingredients of every dish are listed
corkage fee \$35 for each 750 ml.
not responsible for lost or stolen articles
please notify staff of any allergies
WiFi: La Foret Guest ; WiFi password: eatatlaforet