

## « Appetizers »

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| <i>Poêlées de Saint-Jacques à la Provencale</i><br>Sautéed Sea Scallops, Provençal Style  | 10 |
| <i>Triologie de Gougères: courgettes et menthe, Gruyère et Comté, Brie et tomates séchées, coulis de poivrons</i><br>Cheese Puffs filled with Zucchini and Mint, Gruyere and Comte, Brie and Sun Dried Tomato accompanied by Sweet Bell Pepper Coulis | 8  |
| <i>Assiette de Charcuterie et Fromages de France</i><br>Platter of Cured Meats and French Cheese  | 10 |
| <i>Ragoût de champignons des bois, crème de cerfeuil</i><br>Wild Mushroom Ragout with Chervil Butter Sauce  | 8  |

## « Soup/Salad »

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| <i>Bisque de courge musquée, diabolotin aux herbes</i><br>Butternut Squash Bisque with Herb Pinwheel | 7 |
| <i>Salade frisée aux lardons et son oeuf poché</i><br>Frisee Salad with Cured Bacon and Poached Egg  | 7 |

## « Entree »

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| <i>Magret de canard, quinoa aux légumes rotis, Nem de confit de canard, réduction de vinaigre balsamique à la framboise</i><br>Duck Breast with Roasted Vegetables Quinoa, Crispy Confit Cornet and a Raspberry Balsamic Reduction | 30 |
| <i>Filet de bar rôti, pommes de terre nouvelles et morilles, vinaigrette à la moutarde au cassis Edmond Fallot</i><br>Seared Sea Bass, Fingerling and Morel and Fallot Black Currant Vinaigrette                                   | 32 |
| <i>Suprême de poulet farçi aux cerises séchées, coulis de moutarde au pain d'épices Edmond Fallot</i><br>Breast of Chicken filled with Apricot, Sun Dried Cherries and Fallot Gingerbread Mustard Coulis                           | 27 |
| <i>Filet de boeuf, ravioli de plat de côte braisée, épinards en sauce Perigourdine</i><br>Filet of Beef with Housemade Short Rib Ravioli, Sautéed Spinach and Perigourdine Sauce   | 36 |
| <i>Steak pommes-frites, sauce au Cognac et poivre Noir</i><br>New York Steak and French Fries, Black Pepper and Cognac Sauce   | 34 |

## « Desserts »

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| <i>Tarte des soeurs Tatin</i><br>Apple Tart Tatin  | 7 |
| <i>Macarons et chocolats Valrhona</i><br>Macaroons, Valrhona Chocolate   | 7 |
| <i>Petits pots de crème Mocha et Chocolat Valrhona</i><br>Baked Small Pots of Mocha and Valrhona Chocolate Cream | 7 |

## « Wine »

| <u>Red Wines</u>   | 6oz | 9oz  | Btl |
|--|-----|------|-----|
| <i>Mont Tauch Fitou Terroir d'Altitude, Languedoc Roussillon</i> | 10  | 13.5 | 40  |
| <i>Château Greysac Cru Bourgeois Médoc, Bordeaux</i>             | 13  | 17.5 | 52  |
| <i>Georges Duboeuf Beaujolais Villages, Beaujolais</i>           | 9   | 12   | 36  |
| <i>Louis Latour Valmoissine Pinot Noir, Burgundy</i>             | 10  | 13.5 | 40  |

| <u>White Wines</u>                                      | 6oz | 9oz  | Btl |
|---|-----|------|-----|
| <i>Louis Latour Mâcon-Lugny Les Genièvres, Burgundy</i> | 10  | 13.5 | 40  |
| <i>Michel Picard Vouvray, Loire</i>                     | 10  | 13.5 | 40  |
| <i>Lafite Réserve Spéciale, Bordeaux</i>                | 12  | 16   | 48  |
| <i>Pascal Jolivet Sancerre, Loire</i>                   | 18  | 24   | 72  |

| <u>Champagne</u>  | Btl |
|---|-----|
| <i>Nicolas Feuillatte Champagne One Fo(u)r Brut 187mL</i> | 24  |

## « Cocktails »

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| <i>Martini à la Française</i><br>French Martini with Vodka, Chambord and Pineapple Juice   | 12 |
| <i>Epices de Baies</i><br>Berry Spice with Chambord Flavored Vodka, Honey Syrup, Fresh Lemon Juice, Blackberries, Sliced Jalapeños and Ginger Beer                                     | 12 |
| <i>Frappé de Framboises</i><br>Framboise Milkshake with Chambord Flavored Vodka, Chambord Black Raspberry Liqueur, Vanilla Ice Cream, Half Et Half, Simple Syrup and Fresh Raspberries | 12 |

The enticing aromas and savory tastes of carefully prepared cuisine and fine wines come together to create "Simmer Sauté Santé – The Flavors of France." Omni Hotels & Resorts brings together a myriad of beautiful French flavors - from the delights discovered inside the newest Parisian brasseries to the delicious offerings found throughout the French countryside.

Omni Hotels & Resorts celebrates our 7th installment of our iconic Flavors of the World international culinary series. "Simmer Sauté Santé the Flavors of France" evokes the genuine essence of French food, wine, champagne and cocktails. Painstakingly designed to capture your senses, this authentic culinary treat is an exploration of French cuisine stemming from an immersion tour of France by our culinary team. In September, 45 of our chefs and culinary leaders embarked on a tour, visiting renowned vineyards, food producers, restaurants and other legendary sites.

Take in the moment as you would slowly sauté your favorite new ingredient at home in your kitchen. From Omni Hotels & Resorts, we toast your good health - Santé!

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