



Menu Dégustation

Gustavia, St.Barths, FWI
Friday, January 15th 2010

Dear Guest,

This evening's menu is in the form of a "Menu Dégustation"

*The portions of this Menu are elegantly sized,
enabling you to enjoy each course.*

*As Your Chef de Cuisine, I have put these dishes together
because of their variety and flavors.*

*I hope you will enjoy the Dinner as well as find it
interesting.*

Chef de Cuisine
Josselin Jeanblanc

**With Tonight's Menu we would like to
Recommend the following Wines**



Champagne, Pommery Summer Time

(Exquisite with a fine filigreed frothy mousse that is ethereally light on the palate. At the same time the flavors are rich, creamy and concentrated.)

\$ 55.00



Meursault- O.Leflaive, 2007

(Its wines are typically rich and savoury with nutty, honeyed hints and buttery, vanilla spice from the oak..)

\$69.00



Heitz Cellar, Napa Valley, 2003

(The 2003 Napa Valley Cabernet Sauvignon is one of the richest in years. The gorgeous varietals fruit flavors on the palate are just exquisite and impeccably balanced with complex tannins. It is a fabulous wine illuminating the purity and radiance of the Cabernet grapes and showcasing the talents of the winemaker - a joy to drink now and into the future.)

\$71.00



Magnotta Ice Wine, VQA Niagara Canada, 2001 (375ml)

Dark amber color. Some butterscotch, apple cider flavors.)

\$62.00

Your Sommelier

G... S...

Menu Dégustation

L'Oeuf Poule au Caviar "Surprise"



Seared Tuna Loin with Grilled Scallop and Carrot Tagliatelle
Hazelnut Dressing with Duck liver Emulsion



Velouté of Pumpkin with Tarragon and Roasted Pumpkin Seeds



Peach Champagne Sorbet



Panfried Sea Bass on Aubergine Caviar with Saffron,
Fresh Herbs and Porcini Risotto, Bell Pepper Coulis with Basil Oil

Or

"3 Ways of Lamb"

Lamb Loin "Sous Vide", Grilled Lamb Chop and Braised Lamb Shoulder
with Rosemary Beans and Sautéed Forrest Mushrooms



Morbier Cheese on Dried Fruit and Nuts Bread
enhanced with Truffle Flavoured Honey



Chocolate Crumble Tart with Marinated Strawberries and Champagne Sabayon



Homemade Petits-Fours and Chocolate Truffles

Vegetarian Menu

Salad of Green Asparagus and Tomato Tartare



Artichoke with Guacamole, Bibb lettuce, Antiboise,
Parmesan shavings and Chiffonade of Mache



Velouté of Pumpkin with Tarragon and Roasted Pumpkin Seeds



Peach Champagne Sorbet



Crispy White Asparagus with Egg Tartar



Morbier Cheese on Dried Fruit and Nuts Bread
enhanced with Truffle Flavoured Honey



Chocolate Crumble Tart with Marinated Strawberries and Champagne Sabayon



Homemade Petits-Fours and Chocolate Truffles