



Alpenglow Stube

Phil Tessier and David Scott Present:
HOMAGE TO CHEF PAUL BOCUSE

AMUSE BOUCHE

Poached Cold Water Lobster Medallion
Lemon Sole Mousseline
Osetra Caviar

BLACK TRUFFLE SOUP V.G.E.

Vermouth, Matignon, Foie Gras
Puff Pastry Dome

BRIOCHE CRUSTED STEELHEAD TROUT

Preserved Meyer Lemon, Dill
Toasted Hazelnuts
Brown Butter

SEARED SEA SCALLOPS

Carrot Timbale, Sautéed Baby Spinach
Creamy Polenta
Truffle Glace

INTERMEZZO

Red Wine Sorbet

ROSSINI A LA PAUL BOCUSE

Filet Mignon, Foie Gras
Sauce Perigourdine

TARTE TATIN PAUL BOCUSE

Caramelized Apple Tart
Vanilla Bean Ice Cream