

Cité

elegant dining with a spectacular view

Independence Day Prix-Fixe Menu

~ First Course ~

American Sturgeon Caviar

Warm Cornmeal Blini | Traditional Garnish

~ Second Course ~

Fresh Shucked Oysters

Mignonette

Crab Corn Chowder (Crab Optional)

Chives | Crème Fraîche

Mini Crab Cakes

Julienne Caramelized Apples | Country Mustard

Arugula & Green Salad

Lemon Dressing

~ Intermezzo ~

Sorbet

~ Main Course ~

Filet Mignon

Cognac Peppercorn Sauce | Fingerling Potatoes | Asparagus Tips

Faroe Island Salmon

Israeli Couscous | Passionfruit Coulis

Roasted Lamb

Celery Root | Dehydrated Grapes | Thyme Jus

Wild Mushroom Risotto

Wild Mushrooms | Truffle Oil

~ Dessert ~

Chocolate Macchiato

Chocolate Cake | Caramel Mousse | Espresso Ice Cream

Crème Brûlée

Tahitian Vanilla Bean, Wild Berries

Pineapple Carnival

Caramelized Pineapple | Warm Lemon Grass Tea

Huckleberry Compote | Coconut Gelato

Drunken Berries

Blueberry Sorbet | Fresh Seasonal Berries

\$125 Per Person

***A la Carte Menu is also available**

***MENU SUBJECT TO CHANGE WITHOUT NOTICE**