

3 COURSE PREFIX \$55 or ONE DRINK INCLUDED \$65

LE DESALES

LIBATIONS

SPECIALTY COCKTAIL



Liquid Wasabi

Unfiltered Sake, Vodka, Lime Juice, Habanero & Ginger Simple Syrup

Yuzu Raspberry

Raspberry Gin, Sake, Yuzu, Lime, Agave

Rum Peach Iced Tea

Blanco Rum, Black Tea, Peach, Lemon Juice, Cinnamon & Cardamom Bitters

Painted Lady

Blood Orange Vodka, Passion Fruit, Paprika Salt Rim

Asian Pear Sangria

Pear Vodka, Vanilla, Pear Puree, Sparkling Wine

Momo

Ginger Mint Bourbon, Ruby Peach, Agave, Fresh Lemon Juice, Bitters

Shoga-Tini

Pear Vodka, Roasted Pineapple, Fresh Lemon Juice, Ginger Liquor

Lavender Margarita

Blanco Tequila, Lavender & Vanilla Infused Simple, Egg White

WINE BY THE GLASS

Muller Gruner Veltliner

Kremstal, Austria

Aves del Sur Cabernet

Loncomilla Valley, Chile

NV Cricova Sparkling Champagne Blend

Signature Reserve Chardonnay

Russian River Valley, CA

AFTER DINNER

Choya-Brandy Infused Plum Wine

Wakayama, Japan

Maynards Tawny Port 10YR

Douro, Portugal

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



LE DESALES

PREFIX MENU

FIRST COURSE

GAZPACHO

Lemon sorbet, Tempura of market vegetables, Ricotta

GOUGERE FARCI

Chopped chicken liver, eggs, pistachio

MELON CRUDO (GF)

Tuscan and candy Melon, Salmon, mint, port

KOBE BEEF ROLL

US Wagyu, Avocado, Crunch, Kalbe Sauce

SUN DRIED TOMARO ROLL (GF/V)

Avocado, shiso, truffle ponzu sauce

MAIN COURSE

SHARED SIDE FOR THE TABLE:

“RATATOUILLE NICOISE”

baked summer vegetables, tomato, Emmental

TROUT MEUNIERE

Butter and lemon, capers

STUFFED CHICKEN (GF)

Fresh herbs, olives, herbes de Provence, jus

SHORT RIB BURGER

Aioli, Caramelized onions, Lettuce, bordelaise

SPICY TOFU POKE BOWL (V)

Truffle, edamame, wasabi daikon, mixed greens, avocado, over rice

DESSERT

TARTE AUX FRAISES (GF)

Almond crema, Strawberry Coulis, Marshmallow

PANNACOTTA (GF)

Peaches and almonds

GF- Gluten Free / V-Vegan

