

LA FOLIE

Passed Hors D'œuvres

Options-

Petit \$25/pp-(choose 2)

Truffle Gougeres
Leek Onion Tart
Salmon Terrine

Savory (\$35 /pp)

Truffle Gougeres
Chickpea Panisse
with Caviar
Leek Onion Tart
Seasonal Soup

Epicurean (\$40 /pp)

Salmon Terrine
Truffle Gougeres
Seasonal Soup
Duck Pate

Bon vivant (\$45 pp)

Leek Onion Tart
Salmon Terrine
Truffle Gougeres
Lobster Croque Monsieur

You can also add Caviar to your dinner and really elevate the experience for your guests-
La Folie is proud to offer-

One Ounce of Russian Osetra Caviar (\$130)
or Half Ounce of Russian Osetra Caviar (\$65)
Served with Lobster Potato Blinis and Crème Fraiche

We offer a 4 course menu at \$180 and a Chef's 5 course tasting menu at \$210.
You can choose two dishes per course, to offer your guests. Please note-All menu items are subject to subtle changes, without notice, pending seasonal availability of ingredients. Wine pairing is available upon request, prices vary.

Menu Options-

1st. Course-

- Cauliflower Soup, Lobster Quenelle, Black Trumpet Mushrooms

•

1st or 2nd Course-

- Roasted Heirloom Beets, Burrata, Pumpkin Seed Granola
- Dungeness Crab Salad, Tuille Dentelle, Green Apple and Sorrel Yogurt
- Day Boat Scallop, Red Flint Polenta, Veal Sweetbread, Brown Butter Sauce

2nd or 3rd or 4th Course-

- Lobster and Mushroom Risotto, Leeks and Sauce Americaine
- Liberty Farm Duck Breast, Red Wine Poached Crab Apple, Heirloom Polenta, Calvados Sauce
 - Massachusetts Black Bass, German Butterball Gnochhi, Black Trumpet Bordelaise
- Emigh Farm Lamb Rack, Chou Farci, Parsnip Puree, Toasted Shallot Gremolata, Baby Carrots
- Snake River Farms Eye of Ribeye, Potato and Beef Tongue Terrine, Matsutakes Mushrooms, Parsley, Bordelaise Sauce *20.00 Supplement Or Miyazaki A5 Wagyu *80.00 Supplement

4th or 5th Course-

- Edam Cheese Soufflé, Tarte Basque, Olive Oil Glace with Mandarin
- Poire Belle Helene, Spiced Guanaja Chocolate, Red Wine Poached Pears, Red Currant
 - Selection of Artisan Cheeses *20.00 Supplement

