



La Vue
Waterfront Restaurant

Riverfire Menu

Glass of Champagne on Arrival

Canapé of Foie Gras

To Start

Lobster Tail Butter Poached with Truffle Potato Foam and Pickled Artichoke

Next

Duck Breast with French Cherries

To Follow:

Salmon with Parsnip Puree Spec and Eschalots with Gratin Dauphinoise Potato

OR

Veal Noisette served with Morel Sauce and Gratin Dauphinoise Potato

Dessert:

Mille Feuille and Macaroon with Gold Leaf

\$200 Per Person

To Confirm your reservation, we kindly
request a full pre-payment

