



B”H

... At Chagall

THURSDAY NOVEMBER 27th

\$58 MENU:

DUTCH FARM PUMPKIN VELOUTÉ
Basil brioche crouton & coconut palmier

OR

BABY GREEN ASSORTED SALAD
Shaved smoked trout, grape tomato, red onion, scallion & lemon dressing

CHEF’S BURGUNDY BLACK TRUFFLE GNOCCHI

ROTISSERIE OF FREE RANGE CHAPON “À L’ORANGE”
Sweet potato and chestnut mousseline, French string bean and asparagus,
natural jus reduction

OR

COULIBIAC OF ALASKAN SALMON
Lightly smoked, with spinach rice, Pink Lobster mushroom compote &
Champagne reduction

CHAGALL’S DESSERT TASTING
Dark chocolate mousse cake ; Vanilla & coconut crème brûlée; Rum & pecan
tart ; Strawberry fraiser

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(Wine pairing available for \$28)



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