



1926 – 2018

Chef Paul Bocuse Menu

Soupe aux Truffes Noires V.G.E.

truffle soup

~

was originally served to French President Valéry Giscard d'Estaing at the Élysée Palace on February 25, 1975. That evening, Chef Paul Bocuse received the highest decoration in France.



Filet de Bœuf Rossini, Sauce Périgueux

filet of beef with seared foie gras,
madeira & truffle sauce, served with seasonal vegetables



Le Président

almond cake, brandied cherries, gianduja crémeux



Prix Fixe

\$150.00

**"We stand on the shoulders of those who came before us.
There are few individuals who have borne the weight of our profession, and
the modernization of restaurants around the world, as Chef Paul Bocuse has.
We will do our very best to honor his legacy for generations to come."**

CHEF THOMAS KELLER