

L'Étoile

Featured Wines

Bourgogne Aligote, Loron & Fils, Burgundy, France

Dry white wine from a typical grape variety, Aligote, found only in Burgundy. Light, very pale gold in color and a sustained greenish hue. Its fresh, clean fragrance is reminiscent of the grape itself, green apples and lemon. It leaves a pleasant aromatic sensation ending on a delicate note.

Château La Fayette, Bordeaux, France

Juicy, quaffable red, with concentrated cherry and spice flavors. Medium-bodied with a lingering finish of sandalwood and maple.

Recommended Reserve Wines

Louis Jadot, Puligny-Montrachet

Cotes de Beaune, Burgundy, France, 2005

From the most refined village of the Cote de Blancs, this elegant medium bodied chardonnay is characterized by peachy stone fruit and melon flavors. Aromas are set in a firm, balanced structure ending in a fresh, racy finish.

Château Beauregard

Pomerol, Bordeaux, France, 1999

Its attractive purple red color and floral, fruity aromas give this vintage an immediate appeal. The soft rich attack on the palate is followed by sensations of fatness and complexity and a lingering finish, which augurs well for long bottle aging.

Appetizers

Foie Gras Terrine

Toasted brioche and Sauternes jelly

Bora Bora Banana and Strawberry Fruit Cup

Marinated in coconut milk

Shrimp Tabbouleh

Couscous with pistachio, lemon, and coriander
topped with shrimp and a pineapple salsa

Soups

Oxtail Soup "Amontillado"

Oxtail consommé with vegetables and aged
sherry served with cheese sticks

Cream of Porcini Mushroom Soup

Flavored with white truffle cream

Salads

Salad Panaché

Chopped eggs, tomato and shallot vinaigrette

Thai Beef Salad

Authentic Thai spiced marinated beef on a bed of crisp greens

Pasta

Pasta con Zucchini e Pancetta

Rigatoni pasta with zucchini and smoked bacon

Main Courses

Châteaubriand with Sauce Choron

Grilled tenderloin of beef cooked to your preference
Fresh vegetables medley, "Pont-Neuf" potatoes and red wine sauce

Panfried Herb Marinated Veal Medallions

Presented with semolina gnocchi, spinach and a creamy morel sauce

Sautéed Garlic Shrimp in Spicy Tomato Sauce

Saffron rice, bok choy and golden onions and tzakziki

Menu Dégustation

Executive Chef

*Invites you this evening to sample a gourmet tasting menu.
These perfectly portioned dishes are designed to take you on a culinary journey.*

Gnocchi with Goat's Cheese, Rocket Salad, Sundried Tomato and Pesto

Cream of Porcini Mushroom Soup

Flavored with white truffle cream

Salad Panaché

Chopped eggs, tomato and shallot vinaigrette

Refreshing Local Coconut Sorbet

Grilled Fresh Moon Fish Fillet from the South Sea

Rosemary onion sauce and sautéed potatoes
garnished with marinated arugula leaves

Crêpe Terrine

Citrus sauce and crème anglaise

Light and Healthy

Thai Beef Salad

Authentic Thai spiced marinated beef on a bed of crisp greens

Oxtail Soup "Amontillado"

Oxtail consommé with vegetables and aged sherry

Grilled Fresh Moon Fish Fillet from the South Sea

Rosemary onion sauce and garnished with marinated arugula

Vegetarian Menu

Gnocchi with Goat's Cheese, Arugula, Sundried Tomato and Pesto

Salad Panaché

Tomato and shallot vinaigrette

Cream of Porcini Mushroom Soup

Flavored with white truffle cream

Eggplant Parmigiana

Breaded eggplant with fresh tomato puree and mozzarella cheese

No Salt Added

Gnocchi with Goat's Cheese, Arugula, Sundried Tomato and Pesto

Salad Panaché

Chopped eggs, tomato and shallot vinaigrette

Cream of Porcini Mushroom Soup

Flavored with white truffle cream

Grilled Fresh Moon Fish Fillet from the South Sea

Rosemary onion sauce and sautéed potatoes

Garnished with marinated arugula leaves

Simplicity Dishes

Freshly Cooked Spaghetti Pasta

Choice of Italian tomato, Bolognese or pesto sauce

Marinated Chicken Breast

Prepared to order: grilled, sautéed or poached

Served with natural gravy or Béarnaise sauce

New Zealand Salmon

Prepared to order: grilled, sautéed or poached

Served with drawn butter or Béarnaise sauce