



N O R M A N ' S
O R L A N D O

WEDNESDAY, FEBRUARY 1ST, 2017



Ruinart

PLUS ANCIENNE MAISON
DE CHAMPAGNE



FLORIDA FLOUNDER TARTARE

SMOKED MADURO CURD ~ SIBERIAN STURGEON CAVIAR ~ BONITO FLAKES
RUINART, BLANC DE BLANCS, CHAMPAGNE, BRUT, FRANCE, NV

ROASTED LAKE MEADOW POUSSIN EN MOJO VERDE

HAZELNUT ROMESCO ~ BLACK TRUFFLE BURE BLANC ~ ROMANESCO
RUINART, CHAMPAGNE, ROSÉ, FRANCE, NV

DIJON & TARRAGON MARINATED PAN-SEARED BISON

BONIATO-LEEK PURÉE ~ POTATO GRATIN ~ MOUTARDE AU MOÛT DE RAISIN
DOM RUINART ROSÉ, CHAMPAGNE, BRUT, FRANCE, 2002

ARTISANAL FRENCH CHEESES

FOURME D' AMBERT ~ BRILLAT SAVARIN ~ P^TIT BASQUE

MANGO & GANACHE CAKE

PECAN STREUSEL ~ PRICKLY PEAR SORBET ~ MANGO "CAPPUCINO"
DOM RUINART, BLANC DE BLANCS, CHAMPAGNE, BRUT, FRANCE 2004

"AN ARTIST IS A DREAMER CONSENTING TO DREAM THE ACTUAL WORLD."---G. SANTAYANA



WINE DINNER: \$200 PLUS TAX & GRATUITY

CHEF-PATRON: NORMAN VAN AKEN

EXECUTIVE CHEF: ANDRES MENDOZA

SOUS CHEF: CARLOS ROBLES

GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ

ASSISTANT GENERAL MANAGER/SOMMELIER: JUAN VALENCIA

