



FRENCH FAMILY STYLE

PASSED

GOUGERES

GRUYERE, LEMON ZEST AIOLI

APPS

CELERIAC REMOULADE

WHITE MUSHROOMS, BLACK TRUFFLE VINAIGRETTE

SAFFRON POACHED BLUE SHRIMP

SPRING VEGETABLE PISTOU

DUCK RILLETTES

PICKLES, CONFITURE, HOUSE MUSTARD

TOASTED COUNTRY BREAD

WHIPPED FRENCH BUTTER, FLEUR DE SEL

ENTREES

SHORT RIB POT AU FEU

CHANTERELLE MUSHROOMS, ROASTED CARROTS, SHALLOTS, MADEIRA AU POIRVE

HERB & LEMON ROASTED RANGE CHICKEN

MORNAY SAUCE

RATATOUILLE

ROASTED ZUCCHINI, TOMATO, EGGPLANT

DESSERT

STRAWBERRY & RHUBARB TRIFLE

VANILLA BEAN CHANTILLY, TOASTED ALMONDS, LEMON ZEST

WINE PAIRINGS

(OPTIONAL)

\$45 PER PERSON

\$85 PER PERSON