



FRENCH REGIONAL CUISINE MENU

1st Course

A choice of

Tartare de Tomate *Provence*

Heirloom Tomato Tartare

Mouilles *Normande*

Mussels in Tarragon Shallot White Wine Sauce

Foie Gras Mousse Salad D'été *Perigord*

Foie Gras Terrine Summer Salad

Soupe Froide D'Asperge a la Truffe *Auvergne*

Asparagus Vichissoise with fresh Truffle

2nd Course

A choice of

Canard aux Olives *Languedoc*

Roasted Duck with Olive Sauce

Loup de Mer Almandine *Cote D'Azur*

Branzino with Almond Crust with Almandine Sauce

Poitrine de Poulet aux Morilles *Alsace*

Chicken Breast stuffed with Morel Mushrooms

Pavé au Poivre Noir et Roquefort *Bordelais*

New York Paver Sliced with Black Pepper and Roquefort Cheese

Dessert

A choice of

Flourless Chocolate Cake

with Valrhona Chocolate & Fresh Raspberries

Floating Island

over Fresh made Vanilla Sauce

Hot Apple Tarte

with Vanilla Ice Cream

Profiteroles

with Warm Chocolate Sauce

\$49 per/person | Not including tax and gratuity