

Taste Of France
Menu 3 courses

Beet cubes, orange segment, goat cheese toasted almonds, Boston micro-green

Or

Foie gras homemade terrine, seasonal marmelade, country toast

Or

Warm & creamy asparagus velouté, basil, fried prosciutto

Or

Al dente primavera saffron risotto, sun dried tomatoes, English green pea



Whole Dover sole meunière, truffle purée

Or

Duo of venison tenderloin & duck breast, chestnut purée, baby carrots, berry sauce

Or

Roasted rack of lamb, herbs crust, english green peas & lamb jus

Or

Pan seared sea scallops, violet cauliflower purée, sautéed spinach, Beluga caviar,
Coconut milk & Champagne cream



Trio of mini dessert, crème Brûlée, chocolate mousse & coconut macaroon

Or

Poached pear in Madagascar vanilla & wine syrup

Or

Floating Island, French meringue over vanilla cream, caramel & almonds

Menu per person \$78