



Smoked salmon, fennel shaving, sesame seeds & salmon eggs

Lovers appetizers choices:

Beet Napoléon, aged goat cheese, beet purée & candied Pecan  
Or Warm sun dried tomatoes & spinach pie, fields greens salad  
Or Foie gras homemade terrine, seasonal marmalade, country toast  
Or Chicken liver mousse, cornichons & onion compote  
Or Warm & creamy tomatoes velouté, smoked gouda toast

Like a main

Turbot fillet, over English green peas purée,  
tomatoes beurre blanc & basmati rice  
Or  
L'entrecôte, 12oz rib eye, pommes frites, haricots verts, peppercorn sauce  
Or  
Al dente risotto, Medley of mushroom, spinach  
Mascarpone, Parmesan cream, black truffles  
Or  
Roasted duck confit, gratin dauphinois,  
Fields greens salad & cranberry sauce  
Or  
Braised beef shoulder Bourguignon in red wine sauce over pomme purée

Lovely Desserts

Heart of chocolate mousse & berry bavaois, Macaroons  
Or Raspberries sorbet  
Or Fresh Strawberries in red syrup, vanilla Chantilly  
Or Chocolate melodie ganache & mousse, chocolate glaze

**95\$ PER PERSON**

