

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 corn velouté, basil, fried prosciutto

Or

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



Roasted codfish fillet, quinoa, feta, almonds, green olive

Pomegranate & foamy spinach béchamel

Or

Duck breast, fingerling potatoes, asparagus, spring carrots,

Brussels sprouts & apricot sauce

Or

Braised beef Bourguignon in a red wine sauce, over mashed potatoes

Or

P.E.I Mussels in traditional Marinière sauce, side of pomme frites Maison



Chocolate mousse

Or

Poached pear in Madagascar vanilla & wine syrup

Or

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

Menu per person \$62

