



M E N U

\$160 PER PERSON

-Petits Fours-

ENTREES

FOIE GRAS

Served with Cherry Chutney & gingerbread toast

SAUMON

Salmon Gravlax with beetroots & Lime chantilly

ESCARGOT

Snail in garlic & herb butter

VELOUTE (V)

Jerusalem artichoke creamy veloute, truffle chantilly & crispy sweet potato

MAINS

TOURNEDOS ROSSINI

Black Angus eye fillet wrapped in prosciutto, topped with a slice of Foie Gras, served with creamy mash potato, mushroom sauce & truffle oil

MAGRET DE CANARD

Duck Breast served with Pumpkin Mash in an orange sauce

COQUILLE ST JACQUES

seared scallops, lobster creamy soup served with a potato fondant

RISOTTO AUX CEPES

Creamy porcini mushroom risotto, served with grilled asparagus & Grana Parmigiano (V)

-TROU NORMAND-

DESSERTS

FONDANT AU CHOCOLAT

Chocolat Fondant served with Caramel sauce

TARTE AUX CITRONS MERINGUÉE

Lemon tart topped with Soft Italian Meringue

CREME BRULÉE

Vanilla Bean Creme Brulee

DUO DE SORBETS

Lemon & mixed Berry sorbet, topped with raspberry coulis and fresh Fruits.

