

FINGER FOOD

Selection of amuse bouche

APPETIZER CHOICE OF

Oysters Rockefeller

Sauteed spinach, champagne sauce and American caviar

Oysters on the half shell

American caviar

Lobster Bisque cappuccino

Topped lobster foam

Foie gras terrine

Terrine de foie gras, aux Porto, chutney
and walnut toast

Japanese Hamachi crudo

passion fruit and soy sauce

MIDDLE COURSE

Quenelle de brochet sauce nantua

Classic pike dumpling, crayfish sauce

MAIN COURSE CHOICE OF

Magret de Canard

Pan seared Duck breast, cèpe mushroom polenta,
Glazed carrots and orange rosemary sauce

Cabillaud rotis

Roasted Cod fish, truffle lobster sauce,
spinach flan,

Filet de boeuf Wellington

Filet mignon baked in puff pastry
Cahor wine sauce, potatoe "Pont Neuf "

Cote de chevreuil

Venison chops, red wine sauce a splash of chocolate and
coffee, root vegetable and Brussels sprout

Jarret d' agneau

Slow cooked lamb shank, portobello mushroom
sauce ,celeriac root puree, Roasted vegetables

LE FROMAGE

golden gate triple crème cheese on walnut toast
and micro greens

DESSERT SELECTION

**CHEF Alain's and Didier Dumas
selection of minis desserts**

