



Classic French Night Menu

Soup du Jour

Vichyssoise with Crème Fraîche and Fresh Chive
(Chilled Potato Soup)

Salade

Fig & Grilled Pear, Mixed Greens, Roasted Walnuts, & Chevre Cheese
With a Champagne & Strawberry Vinaigrette

Amuse Bouche

(Appetizer Plate)

- Escargot with Garlic-Bleu Cheese Butter & Crimini Mushroom Caps
 - Asparagus & Gruyere Tart
 - Mushroom & Chevre Beggars Purse
- Oyster with Champagne Tarragon Mignonette
 - Canape of Pork Rillettes (Pate)

Entrée

Tournedos Rossini

Beef Tournedos with Black Truffles, Foie Gras, Forme d'Ambert Cheese &
Shallot Madeira Confit over Truffle Buttered Scallopini Potato

Turbot Veronique

Pan cooked Turbot with Sweet Red Grapes & Sauterne Tarragon Butter Sauce
Over Herbed Jasmine Rice

Cheese Course

Roquefort, Camembert, Herbed Chevre with Grilled Crusty Bread & Arugula

Dessert

Pistachio Tuile with Black & White Chocolate Mousse and
Vanilla Bean Crème Anglaise & Chambord Whipped Cream

These are smaller portions so that you will have room for all of the courses!
25.95 per person