

FRENCH ELEGANT FAMILY STYLE MENU



BUTLERED HORS D'OEUVRES

LAURA CHENEL GOAT CHEESE CHEESECAKE (V)

seasonal house made compote, micro garnish

LE PETIT COCHON

perfectly small grilled cheese sandwich with brie, crisp bacon and fig jam

BLACKENED SEA SCALLOP

whipped cauliflower & beet mousse, black truffle butter

ROCK SHRIMP & SAFFRON POTATO CAKES WITH MANGO CURRY SALSA

AMUSE BOUCHE

LEMON PANNA COTTA

strawberry, mint, toasted marcona almonds

PLATED SALAD

FRENCH FETA SALAD

marinated artichokes, fava beans, gem lettuce, olives and feta cheese

PROTEINS

COQ AU VIN

wine braised chicken, lardons, mushrooms, pearl onions, cognac

OLIVE OIL POACHED HALIBUT, BRAISED FENNEL, TOMATO CONFIT

SIDES

SUMMER CHANTARELLE RISOTTO

fresh herb, toasted pine nuts and pecorino cheese

CONFIT ASPARAGUS & MARINATED PEA TENDRILS

smoked fennel and pea puree

FROMAGE

ROLLING FRENCH CHEESE SERVICE

baguette, dried figs & apricots, toasted walnuts and accompaniments

PATISSERIE - DESSERT BAR

CANELE BABA AU RHUM

MACARON FRAMBOISE

macaron with white chocolate cream, raspberry and candied rose petal

CREME BRULEE

STRAWBERRY-PISTACHIO TART

ECLAIRS

MINI LEMON TARTS WITH BERRIES, CREAM, MICRO BASIL

CHOCOLATE POT DE CREME WITH CHANTILLY