

# THE FRENCH DINNER PARTY

*Effortlessly chic: a good conversation with a lot of laughter, good wines, and gorgeously delicious food... an evening that indulges in the details... that unfolds at a leisurely pace and ends late...*



## APÉRITIF

### FRENCH 77

elderflower liquor, lemon juice, champagne

## HORS D'OEUVRES

### ESCARGOT TART

garlic white wine butter, micro parsley in puff pastry vols au vent

### SMOKED SALMON BLINI

creme fraiche, caviar, dill

### STEAK TARTARE

on truffle scented toast points, quails egg

### CUSTARD OF SONOMA FOIE GRAS

grappa, broiled crouton

### RADISH TARTINE

radish, crostini, salted french butter, chives, maldon

## ENTRÉE

### SEARED SCALLOP

cauliflower creme and tangerine reduction, cotton fried shallots

## AMUSE

### PASSION FRUIT SORBET

with vodka and champagne float

## PLAT PRINCIPAL

### CABERNET BRAISED SHORT RIBS

wild mushroom polenta, haricot verts, cabernet demi glace

### ROASTED HARISSA SCOTTISH SALMON

gruyere and green onion griddle cake, haricot verts, cilantro mint chermoula

## PLATEAU DE FROMAGE

### FRENCH CHEESE PLATE

selection of French cow, goat and sheep's milk cheeses accompanied by baguette, seasonal fruit, fig jam, olives, nuts and honeycomb

## DESSERT

### MEYER LEMON TART

toasted meringue, mascarpone whipped cream, thyme pate sucree, summer berries, candied thyme, pomegranate, edible flowers

## CAFÉ & PETIT FOURS

Tableside coffee and tea served with chocolate truffles, French macaron and a variety of miniature desserts

## DIGESTIF

guests may select from a variety of sweet wines and liquors

