



\$46 Menu for Parties Only

FIRST COURSE

Duck Terrine with Pistachios, Truffles & Shallots Jam

Bibb Lettuce with Granny Smith Apples, Candied Walnuts, Roquefort and Mustard Vinaigrette

Smoked Salmon with Horseradish Cream, Vegetable Relish
& Straw Potatoes

MAIN COURSE

Filet of Trout Butterflied with Langoustine Pistachio

Chicken Breast with Melted Brie & Wild Mushroom Sauce

Filet Mignon with wild Mushroom, Foie-gras Au Jus,
Potato Gratin & Asparagus

DESSERT

Crème Brûlée of the Day

Thin Warm Apple Tart with Apple Brandy & Vanilla Ice Cream

Opera Cake