

Designed from Mastering the Art of French Cooking Volumes One & Two

## **Amuse Bouché**

Caramelized Cauliflower Custard with Tarragon Oil & Sea Scallop au Poivre with Sweet Pea Purée and Prosciutto Lardoons

## **Soupe**

Aïgo Boudo Provençale' - Sweet Garlic Soup with Herbed Crosti and Poached Egg

## **Lé Potager**

Watercress with Camembert, Figs, Sweet Onions and Walnut Brittle drizzled with a Warm Apple Pancetta Vinaigrette

## **La Mer**

Tuna ala Provençale- Rare-Seared Tuna with Nicoise Olives, Shallots, Tomatoes, Lemon and Herbs

Or

Lobster Thermidor and Seafood Misto

## **La Ferme-Poulet Volaille**

Chicken Coq au Vin

Or

Duck three ways...Pan-Seared Foie Gras with Peaches and Port Wine Gastrique

Confit with Butternut Squash Purée and Goat Cheese

Oven-Roasted Breast stuffed with Apples and Sausage

Or

Poulet Normande aux Boudins - Chicken Stuffed with Duxelle and Brie **La Boeuf**

Tournedos Rossini- Petit Filet Mignon with Foie Gras, Morels, and Madeira Butter Sauce

Or

Filet de Boeuf ala Bourgeoise-Petit Filet with Caramelized Onions, Mushrooms and Olives and a Marsala Peppercorn Butter Sauce served with Truffled Pommes Duchesse

&

Courgettes and Asperges Mornay- Zucchini and Asparagus with Fontina Cheese Sauce

## **La Gourmandises**

Coffee-cardamon Pots de crème & Crepe Suzette prepared tableside

This meal is priced per guest with 8-guest minimum and 12-guest maximum.

Wines can be designed for the meal by your favorite Wine Merchant once the menu selection has been made.