

A VOTRE PLAISIR: THE PLEASURE FEAST MENU 2017

COURSE I: HORS D'OEUVRES

Sliced artisan meats & cheeses: rosemary ham, hot cappicola, Genoa salami & chorizo sausage,
Baked Brie en croute, Boule de Lille (Mimollette, dry cheddar style cheese), Spanish Manchego cheese
Served with sliced Opal apple, Cornichons & apricot marmalade

Bread Basket: Sourdough bread & fresh made ginger wafer

COURSE II: LA SOUPE

Lightened Lobster bisque

COURSE III: SALADE NICOISE

Nicoise olives, marinated navy beans, green beans,
Shaved red onion, chopped & chilled herb potato, watermelon radish
Topped with quartered hardboiled egg then topped with Dijon vinaigrette

COURSE IV: ENTRÉE ROYALE

Prime Rib roasted in a stewed cherry, tomato juice & Port reduction,
Duck Leg Confit with orange glaze,
Roasted fingerling potato & cinnamon roasted butternut squash
Carrot wedges with scallion

VEGETARIAN/VEGAN ENTRÉE

(Preorder Upon Reservation)
Vegan roasted vegetable in phyllo

COURSE V: DESSERT

Chocolate Pots de Crème with Espresso
Whipped cream
Pirouette cookie

AU REVOIR

Butter cookie

BEVERAGES: Pepsi Products, Iced Tea, Beer, & Wine