

FRENCH KISS MENU

\$75

HORS D'OEUVRE

Oyster Champagne Mignonette

APPETIZER

Butternut Squash and Ginger Soup

or

Seared Foie Gras

red wine poached quince, filone toasts, herbs salad, apple ginger chutney

or

Sea Scallops

Le Puy lentils, celery roots, chanterelle mushrooms, lemon beurre blanc sauce

or

Lobster And King Crab Risotto

asparagus, shiitake mushrooms, crème fraîche, parmesan cheese

or

Salad Amélie

romaine, radicchio, asparagus, haricot vert avocado, pecorino, truffle vinaigrette

MAIN COURSE

Filet Mignon

truffle gratin dauphinois, swiss chard, red wine sauce with mushrooms and Cipollini onions

or

Pan Seared Duck Magret

baby carrots, turnips, haricots verts, orange and ginger sauce

or

Pan Roasted Black Sea Bass

sunchokes, king oyster mushrooms, asparagus, truffle beurre blanc sauce

or

Sea Scallops

Le Puy lentils, celery roots, chanterelle mushrooms, lemon beurre blanc sauce

DESSERT

Fondant Au Chocolat with crème anglaise

or

Vanilla Crème Brûlée with caramelized banana

or

Mousse Au Chocolat with whipped cream

or

Warm Apple Tarte Tatin with vanilla ice cream