

French Cuisine

Appetizers (choose three)

Baked Brie En Croute with Apples & Pears

Endive – Blue Cheese & Apple (GF)

Endive – Marinated Beets (V/GF)

Assorted Crostini – Lentil Pate with Mushrooms, Shallots and Sherry (V)

Lemony Pea Puree (V)

Roasted Tomato with Kalamata, Feta & Oregano

Petite Quiche

Salads (choose one)

French White Bean Salad (GF)

Mesclun with Beets, Blue Cheese & Red Wine Shallot Vinaigrette (GF)

Side Dishes (choose one vegetable and one starch)

Au Gratin Potatoes

French Rice Pilaf with Asparagus, Red Peppers & Peas cooked in White Wine (GF)

Glazed Carrots & Turnips (GF)

Green Beans with Herbed Butter (GF)

Roasted Asparagus (V/GF) (Seasonal)

Entrees (choose one meat and one vegetarian)

Beef Burgundy (GF)

Beef Wellington

Ratatouille (V/GF)

Chicken Cordon Bleu – Boneless Breast Wrapped Around Swiss & Black Forest Ham
Bathed in White Wine Butter Sauce

French Cut Chicken Breast with Herbs De Provence & White Wine Butter Sauce