

Perrine



VIVE LA FRANCE!

Dinner

First Course

CREAMLESS SWEET CORN SOUP
basil, carrot chips

SUMMER LENTIL SALAD
roasted eggplant, basil, parsley, spiced yogurt

CHAR-GRILLED OCTOPUS
kale & pomegranate salad, citrus yogurt, red pepper sauce

Main Course

SLOW ROASTED TOMATO & GRUYERE TART
arugula, fennel, frisée salad

BLACK SEA BASS
seafood broth, fresh fava beans, fines herbes

SPRING CHICKEN
local farm raised chicken, white wine, pee wee potatoes, mushroom, thyme

FILET MIGNON
sweet and sour carrot purée, garlic spinach, soufflé potatoes
Supplement 12

Dessert

KEY LIME PIE
graham cracker crust, crème brûlée ice cream

WARM CHOCOLATE CAKE
pistachio nougat ice cream

TWO SCOOP SELECTION OF ICE CREAM & SORBET

\$38 PER GUEST

LE GRAND TASTING

AMUSE BOUCHE

FOIE GRAS TORCHON

Fig ginger chutney, frisée, brioche

+ DINNER FOR TWO

+ A BOTTLE OF EITHER

Chablis, William Fevre Champs Royeaux Burgundy

Croze Hermitage Jean Luc Colombo "Les Fées Brunes", N. Rhône

\$178.90 FOR TWO GUESTS