



CULINARY MENU

Brasserie

Starter Escargot Maître d'Hôtel butter

Entree/Side Rotisserie chicken, sous vide – half chickens prepared sous vide, then seared, served with veloute with Ratatouille

Dessert Profiteroles

Provence Seaside

Starter Gazpacho

Entree/Side Pan-seared scallops with goat cheese espuma with Provencal vegetables – tian of layered, roasted summer vegetables

Dessert Crepes suzette

Brussels

Starter Oeufs mimosa with handmade mayonnaise

Entree/Side Belgian mussels with Hand-cut frites

Dessert Banane flambee, Bananas Foster with vanilla ice cream

Cordon Bleu

Starter Shrimp cocktail – butter-poached shrimp with cocktail sauce and beurre monté

Entree Chicken cordon bleu – sous vide and fried chicken cutlets rolled with ham and cheese

Side Gratin de courgette – Roasted zucchini gratin with modern cheese sauce

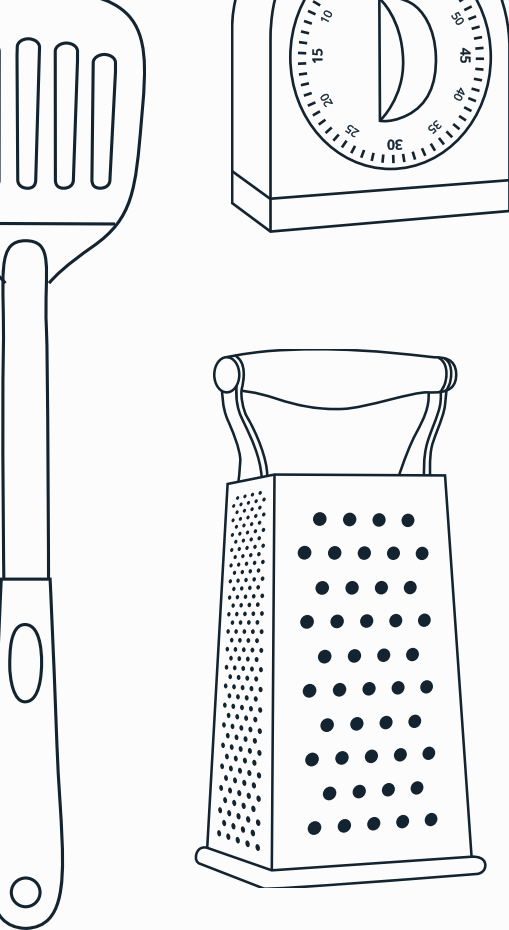
Dessert Chocolate mousse

Hunter's

Starter Flammenkuchen – Alsatian flatbread with cream sauce, caramelized onion, and bacon

Entree/Side Game sausage – handmade Toulouse-style sausage with game meats and pork with Brown butter mashed potatoes

Dessert Tarte tatin – classic French upside down apple pie



Bavette

Starter Bouchees a la reine, Vol au vent puff pastry with ham and mushroom bechamel

Entree/Side Bavette steak, Flank steak prepared sous vide with sauce bearnaise with Pomme de terre salardaise, Fingerling potatoes prepared in duck fat with garlic and parsley

Dessert Lava cake, Molten chocolate cake with vanilla ice cream

Bordeaux

Starter Gougères, Savory, cheesy puff pastry balls.

Entrée/Side Salmon au Beurre Blanc, Grilled salmon with a rich white wine butter emulsion and sauteed haricots verts with Fresh Pasta, Handmade fettuccine noodles.

Dessert Chocolate Soufflé, Fluffy chocolate cake with a melted chocolate center.

Coq Au Vin

Starter Salade de Roquefort, Pomme et Noix, Tender greens with blue cheese, apples, and walnuts served with shallot vinaigrette.

Entree/Side Coq au Vin, The famous stew of chicken braised in red wine and vegetables, served with bacon roasted tourné potatoes, garlic, and parsley.

Dessert Lavender Crème Brûlée, Rich lavender custard with hard caramel shell.

