



## Private Cooking Class

# DELICACY MENU

*Create your own menu!*

### Starters

#### **Crispy beef wellington**

**Salmon Tartar** Finely-chopped wild caught salmon, cured with lemon juice, fresh herbs and seasoning

**Escargot** Imported French snails baked in garlicparsley butter

**Salade Lyonnaise** Frisée lettuce, sautéed bacon, soft-boiled eggs, homemade croutons, topped with a tangy poppy seed dressing

**Salade Niçoise** Tomatoes, steamed potatoes and green beans, hard-boiled eggs, Ahi tuna, Nicoise olives and sardines – served with a Dijon vinaigrette

**Soupe Thai de Poulet au Lait de Coco** Creamy soup made of roasted chicken in a coconut milk-curry broth

**Vichyssoise** Famous American-born French soup consisting of puree leeks, onions, potatoes and cream – served cold or hot

### Sides

**Seasonal vegetable** Cook to the perfection

**Chef Robuchon's old famous mashed potatoes**

**Ratatouille**

### Entrees

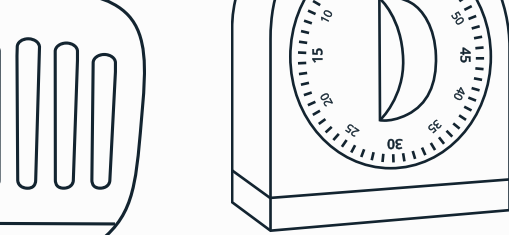
#### **House game ficelle**

**Bœuf à la ficelle (Tribute to Edith Piaf)** Beef filet cooked in a flavorful broth along with carrots and green beans, served with horseradish and mustard

**Duck Magret** Duck breast cooked in its own fat and accompanied by a green peppercorn and shallots sauce

**Paupiette de Poisson** Parma ham wrapped monkfish, decorated with vegetable medley center

**Chilean sea bass and Virgin sauce**



## Desserts

**Lavender Crème Brûlée** Rich lavender custard with hard caramel shell

**Chocolate Soufflé** Fluffy chocolate cake with a melted chocolate center

**Lava cake** Molten chocolate cake with vanilla ice cream

**Tarte tatin** Classic French upside down apple pie

**Chocolate mousse**

**Banane flambée** Bananas Foster with vanilla ice cream

**Crepes suzette**

**Profiteroles**

