



MENU

French Heritage Gourmet Tuesday

*Featuring
Chef Cindy Jo Chase*

APERITIF

Kir - Crème de Cassis and White Wine

L'APERITIF

Crêpes au Saumon Fumé (Smoked Salmon Crêpes)

HOR D'OEUVRES

Confit de Canard (Duck Confit with Orange Zest)

POISSON

Coquilles St. Jacques (Baked Scallops with Gruyere)

SOUPE

Vichyssoise (Chilled Leek and Potato)

SALADE

Salade de Campagne Française (French Country Salad)

ENTRÉE

Filet de Poivron avec Pommes Duchesses et Asperges Rôties (Filet with Peppercorn, served with Mashed Potato Roses and Roasted Asparagus)

DESSERT

Crème Brulee - Espresso with Chocolate and Bourbon Sugar and Raspberry with Lavender Sugar

DIGESTIF

Kir Royale Champagne and Chambord