

# PERCH

## Hors-d'Oeuvres

### Not So "French" Onion Soup

Caramelized Onions, Grilled Bacon, Balsamic Gastique, Gruyere Toast, Parsnip Chips & pour your own broth

### Cordon Bleu "Poppers"

Stuffed Chicken Breast bites w/ Serrano Ham, Swiss & Candied Tomato Remoulade

### Duck, Duck, Goose

Three mini clubs layered w/ Seared Duck Breast, Apple Wood Smoked Duck Bacon, Gooseberry Jam, and Mustard Frills, Roasted Tomato on Pain au Miel (honey bread)

### Shake & Bake Drumsticks

Buttermilk Marinated Frogs Legs w/ Lily Root & Garlic Chips & a Calvados Honey Glaze

### Rabbit Rilette

Served w/ Braised Plums, Candied Kumquats, Vanilla Shallot Marmalade & Ciabbata

### Roasted Bone Marrow

Served w/ Melba Toast, Braised Plums, Elephant Garlic, Fluer de sel & Wild Rocket

## Salads

Add Lardons \$2 Add Chicken \$5

### Caesar Salad

Baby Romaine, White Anchovies, Parmesan Tuille, Olive Oil & Himalayan Salt

### Spring Vegetable Salad

Fresh Market Veggies tossed in Tarragon Dressing & served w/ Toasted Pine Nuts & Beet Chips

### Tomates et de Betteraves

Sliced Heirloom Tomatoes & Baby Beets served w/ Chevre, Tender Basil & White Balsamic Gastrique

### Broccoli Salad

Cold Poached Broccoli, Prosciutto, Smoked Hen Eggs, Sturgeon Caviar, Olives & Meyer Lemon Oil

### Duck Confit Salad

Served w/ Baby Mustard Frills, Shaved Cauliflower, Golden Raisins, Radishes, Ojai Citrus & a Bacon Vinaigrette

## **Entrée**

### **Perch au Noisette**

Perch Filet sautéed in a Butter Bath & Served on a Tomato Carpaccio w/ Spring Peas, Baby Leeks, Coriander Blossoms, Potato Butter & a Bouillabaisse Essence

### **Coq au Vin**

Chicken Oysters, Lardons, Chanterelle Mushrooms, Glazed Cipolini Onion, Parsnip Puree, Bordeaux Reduction

### **Boeuf Bourguignon Déconstruit**

Braised Short Rib, Thumb Nail Carrots, Pork Belly, Candied Garlic, Potato Lace, Chive

### **Pork Confit Cassulet**

"Pork & Beans"

Braised Maple Cured Pork Belly, Haricot Blacs, Duck Confit, Cracklings, Sweet Pepper Confit

## **Dessert**

### **Beignets**

Milk Jam, Wild Strawberry Jam & Espresso Whipped Cream

### **Chocolate Pot de Creme**

Valrhona Chocolate Custard, Fig Caramel, Fleur de sel & a Orange Tuile

### **Apple Tart Napoleon**

Heirloom Apples, Caramel, Cinnamon Crisp, Salted Caramel Ice Cream & a Pistachio Phyllo