

Dinner Menu

First Course

Celery root soup hazelnut leek
Burgundy snails white bean spinach
Beets persimmon agri-doux vinaigrette
Maryland Blue Crab salad Louis
Stuffed squid piperade proscuitto
Mushroom sauteed poached egg toast
Tiger prawns salsify maitre d'hotel butter
Frogs legs pad-thai style
Purple potato salad quail egg cornichon
Cheese and Charcuterie selection

(St Andre, Kaltbach Alpine, Bouche Noir, Forme D'Ambert, Teleggio,)
 (Duck Proscuitto, Country pate, Saussison sec, Procuitto Italia, Mortadella)

Main Course

Root bowl autumn vegetables
Pork belly and clams bok choy lily bulb
Dorade en papillote julienne vegetables
Bison hanger steak marble potatoes red wine sauce
Cornish hen roasted Pommies-Anna brussels
Veal sweetbreads royal trumpet puree
King Salmon endive persimmon vinaigrette
Monkfish bacon-wrapped anise broth
Mussels Provencal
Tagliatelle tomato sauce ricotta basil

Dessert

Hazelnut fritters chocolate lemon sauce
Pumpkin bread pudding salted peanut anglaise
Hot chocolate mousse pear sorbet
Apple crostata bitter almond gelato
Coconut marshmallow vanilla sauce
Ice cream/Sorbet