

-French Cuisine-

-----Course one -----

Wild Mushroom Tart – Savory wild mushrooms / fresh herb cream sauce in a buttery pasty shell

-----Course two -----

Traditional Salade Niçoise - Brine-cured olives / Roma tomato wedges / shaved red onions / cucumbers / anchovy filets / boiled egg / Black Garlic Vinaigrette

-----Course three -----

Hennessey Cognac Shrimp - Moroccan couscous / snap pea and radicchio slaw / lemon- caper beurre Blanc

-----Course four -----

French Cheese – Humbolt Fog / Manchego / Red Dragon cheddar / honeycomb with a huckleberry mascarpone / sweet lemon compote / Madeleine cookie