

### **3-Course French Menu**

#### **First Course**

##### **Blue Cheese, Pear and Walnut Salad**

Candied walnuts, blue cheese, pears and bell peppers served on a bed of romaine and baby mixed greens tossed with champagne vinaigrette

#### **Main Dish**

##### **Roast Chicken Stuffed with Olives, Rosemary and Fennel**

Roast chicken stuffed with rosemary, fennel and olives served with potatoes

#### **Dessert**

**Molten Chocolate Cakes served with crème anglais and raspberry puree**

## **5-Course French Menu**

### **First Course**

#### **Winter Squash Soup**

Butternut squash soup topped with crème fraîche and herbs served with a French baguette

### **Main Dishes**

#### **Coq au Vin**

Chicken braised in wine with mushrooms and pearl onions served with buttered noodles

### **Salad**

#### **Wild Mushroom Salad with Parmesan and Arugula**

Mixed wild mushrooms cooked and served with parmesan cheese and arugula

### **Assorted Cheese Course**

### **Dessert**

#### **Pear Clafouti served with vanilla ice cream**

## **5-Course American Menu**

### **Appetizer**

#### **Maple-Glazed Duck Breast on Sweet Potato Gaufrettes**

*Maple-glazed duck served on crunchy sweet potato sliced topped with kumquat and pomegranate seeds*

### **Second Course**

#### **Butternut Squash Soup with White Truffle Oil**

*Creamy butternut squash soup topped with white truffle oil*

### **Third Course**

#### **Asparagus Salad with Roasted Peppers and Goat Cheese**

*Cooked asparagus drizzled with vinaigrette, roasted peppers, goat cheese and olives*

### **Fourth Course**

#### **Filet of Beef Au Poivre with Shoestring Potatoes**

*Pan-seared filet mignon with shallot-brandy sauce served with shoestring potatoes*

### **Fifth Course**

#### **Individual Fallen Chocolate Soufflé**

*Dark chocolate fallen chocolate soufflé served with whipped cream*

## **5-Course Summer Menu with Lamb**

### **Appetizer**

#### **Corn Fritters with Lime Mayonnaise**

Corn, cilantro, green onion fritters with a lime mayonnaise

### **Salad**

#### **Heirloom Tomato Salad with Burrata, Croutons and Basil**

Heirloom tomatoes, burrata cheese, croutons, basil and balsamic vinaigrette

### **Pasta**

#### **Pesto Linguine with Green Beans and Pine Nuts**

Linguine with basil pesto, green beans, and pine nuts

### **Main Dishes**

#### **Rack of Lamb Persillade with Vegetable Tian**

Rack of Lamb cooked with parsley, garlic, lemon zest and breadcrumbs served with a vegetable tian with potatoes, zucchini and tomatoes

### **Dessert**

#### **Chocolate Queen of Sheba Cake with Cocoa Bean Cream**

Decadent chocolate cake served with cocoa bean cream

## **5-Course Summer Menu with Salmon**

### **Appetizer**

#### **Yellow Tomato Gazpacho**

*Tomato and cucumber gazpacho topped with diced bell peppers, red onions, cucumber and cilantro*

### **Salad**

#### **Smoked Supreme of Duck with Mesclun Greens and Cassis Vinaigrette**

*Sliced smoked Duck breast served on a bed of mesclun greens with cassis vinaigrette and champagne grapes*

### **Pasta**

#### **Mushroom Ragout Pappardelle**

*Pappardelle tossed with mushrooms and topped with goat cheese*

### **Main Dishes**

#### **Salmon with Sweet Corn, Green Cabbage and Brown Butter Vinaigrette**

*Salmon sautéed in a bacon-and-egg batter served with sweet corn, cabbage and bacon topped with a brown-butter vinaigrette*

### **Dessert**

#### **Cornmeal Shortcakes with Peaches, Raspberries, Mint and Soured Cream**

*Cornmeal shortcakes topped with peaches, raspberries, mint and mascarpone cream*