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 anglaise 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