

Bordeaux, Landes and Gers

Desolate regions...rich with nature, exceptional wines and flavors

To Start...

Rillettes of Pork and Late Winter Goose with Green Peppercorns, Cornichons and Pickled Onions,
Foie Gras Royale, Jambon de Bayonne, Picholine and Niçoise Olives, Crusty Country Bread

Next...

Steak Tartare Brindille with Flavors of Rye, Horseradish and Sorrel, Quail Egg, Anchoïade, Pickled Mustard Seeds and Watercress
or
French Kiss Oysters served Chilled with a Sorbet of French Thyme Liqueur and Champagne Vinegar,
Pink Peppercorns and Smoked Ocean Trout Roe

Then...

White Asparagus Landes with Poached Rhubarb, Fava Beans, Afghani Saffron, Sauternes,
Sweet Pea Shoots and Golden Beet Chips
or
Fondue of Local Goat Cheese glazed with Honey, Chestnuts and Black Peppercorns, Crisp Feuilleté,
Roquette and Shaved Late Winter Pear

More...

Turban of Lobster, Black Trumpet Mushrooms, Green Asparagus, Celery Root and Grilled Bulb Onion,
Haut-Brion Scented Rich Lobster Sauce
or
Baby Chicken "Poussin" Hunter's Style with Sweetbreads, Foie Gras, Woodland Mushrooms, Coin Onions and Pomme Mousseline

And More...

Cheeses of France with Fruits Demi-Sec and Seeded Ficelle \$22
Domaine Drouhin VSOP Calvados \$10

To Finish...

Warm Baked Chocolate and Cherry Clafoutis, Crème Chantilly
or
Macarons de Saint-Émilion

Coming late Spring....French Pyrénées