

Paris...Joie de Vivre!  
Perigord...Land of Black Truffles and Foie Gras!  
Champagne...Centuries of History celebrating with Bubbly delights for Joyful Occasions!

To Start...

Rilette of Pork with Green Peppercorns, Cornichons, Pickled Onions,  
Picholine and Niçoise Olives, Crusty Country Bread, Barbajuans of Pumpkin and Foie Gras

Oscieta Caviar Service 10g \$95 and 28g \$195

Next...

Truffled Potato Soup, Foie Gras, Braised Leeks, Gnocchi, Crème Fraiche and Hazelnut Cappuccino

or

French Kiss Oysters served Chilled with a Sorbet of Marc de Champagne, Pink Peppercorn and Tarragon, Smoked Trout Roe

Then...

Sea Scallops and Black Truffle Millefeuille, Fine Noodles, French Lentils, Golden Sultanas,  
Jerusalem Artichokes, Hazelnuts and Banyuls Vinegar

or

Salad of Frisee and Roquette, Confit of Winter Goose, Cockscomb and Crisp Potatoes,  
Maple Crusted Acorn Squash, Crisp Ruffled Kale and Petit Basque

More...

Ranch Venison scented with Lapsang Souchong Tea, Candied Orange, Spätzle,  
Medjool Date, Glazed Pearl Onion and Huckleberries

or

Baby Chicken "Poussin" Perigordine Hunter's Style with Sweetbreads, Foie Gras, Woodland Mushrooms,  
Coin Onion, Pomme Mouseline and Black Truffle

And More...

Pinot Noir Ice Cream and Champagne "Float" \$20

Cheeses of France with Seeded Ficelle, Fruits Demi-Sec and Roasted Forelle Pear \$22

Domaine Drouhin VSOP Calvados \$10

To Finish...

Warm Baked Chocolate and Cherry Clafoutis, Crème Chantilly

or

Bittersweet Chocolate Delice, Salted Caramel Ice Cream, Orange Marmalade and Black Tea

Coming this Spring... Bordeaux!