



# Party Menus

## Menu at \$55.00

### APPETIZER

SELECTION OF PÂTÉ, ESCARGOTS  
& MIXED GREENS

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### STARTER

#### HOMARD

LOBSTER TAIL, SHRIMP, TRUFFLE MASH,  
SPINACH, BUTTER SAUCE

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### MAIN COURSE

#### POISSON DU JOUR

FRESH FISH OF THE DAY  
OR

#### CONFIT DE CANARD (GF)

HOUSE CONFIT DUCK,  
GARLIC PARSLEY POTATOES, ONION JAM  
OR

#### RAGU DE CHAMPIGNON (V)

WHITE WINE & CREAM MUSHROOMS,  
HERBED POLENTA, ROMANO

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### DESSERT

#### TARTE BORDALOUÉ

PEAR & ALMOND TART, WHIPPED CREAM,  
CARAMEL SAUCE

## Menu at \$42.00

### AMUSES BOUCHES

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### APPETIZERS

BEETROOT SALAD (V)  
ROAST BEETROOT, GOATS CHEESE, WALNUTS,  
MIXED GREENS

OR

#### ESCARGOT PERSILLÉ

HALF DOZEN SNAIL, GARLIC BUTTER, BREAD

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### MAIN COURSE

#### CASSOULET

DUCK & PORK CONFIT, BACON, WHITE BEANS,  
BREADCRUMB CRUST  
OR

#### LAMB NAVARIN

BRAISED LAMB IN MARSALA WINE WITH  
POTATO GRATIN & GREEN BEANS  
OR

#### RAGU DE CHAMPIGNON (V)

WHITE WINE & CREAM MUSHROOMS,  
HERBED POLENTA, ROMANO

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### DESSERT

#### TARTE BORDALOUÉ

PEAR & ALMOND TART, WHIPPED CREAM,  
CARAMEL SAUCE

## Menu at \$36.00

### AMUSES BOUCHES

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### SHARING APPETIZERS

SELECTION OF PÂTÉ, ESCARGOTS  
& MIXED GREENS

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### MAIN COURSE

#### PORK CASSOULET

PORK CONFIT, BACON, WHITE BEANS,  
BREADCRUMB CRUST  
OR

#### LAMB NAVARIN

BRAISED LAMB IN MARSALA WINE  
WITH POTATO GRATIN & GREEN BEANS  
OR

#### RAGU DE CHAMPIGNON (V)

WHITE WINE & CREAM MUSHROOMS,  
HERBED POLENTA, ROMANO

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### DESSERT

POT AU CHOCOLAT  
OR VANILLA CRÉME BRÛLÉE