



MENU

Canapés on arrival

- ✂ Adriatic prawns w/ crest, fetta, lemon & Pernod
- ✂ Foie Gras on croutons w/ onion marmalade

Soup

Traditional Bouillabaisse seafood soup served w/ garlic croutons, rouille

Entrée

Escargot w/ confit garlic, cognac, parsley, baby spinach & vine ripened tomatoes

Main (share casseroles on the table)

Slow cooked Classic French cassoulet w/ confit duck, pork sausage, pork belly & cannelloni beans

Dessert

Vacherin glacé w/ Meringue, homemade ice cream & crème anglaise

Wines:

Moët Chandon Rose Imperial

La Crema Sonoma Coast Chardonnay 2014

Paulmara The Marriage Shiraz Cabernet 2009

Rockford VP Shiraz 2005

