

Exploration of French Cuisine

March 4th, 2021

Appetizer

(choose 1)

Huitres et Coquilles St. Jacques Pochée Normande

Tender poached oysters and scallop medallions with specialty mushrooms; gratinéed with fish velouté and heavy cream and crisp pastry fleurons garnish.

Tarte aux Asperges et au Brie

Puff pastry envelopes tender asparagus, brie cheese and fresh herb; drizzled with thyme infused honey.

Soup

(choose 1)

Consommé Princess

Glistening broth of chicken with custard royale, barley, and quenelle of chicken.

Potage Malouin

In the style of Saint-Malo, the ultimate purée of cauliflower, potato, celery, and sweet onion soup with diced apple & sour cream garnish.

Salad

Salade À L'Huile De Noix

Tender bibb lettuce topped with toasted Brioche crouton & walnut crumbles, walnut-oil vinaigrette, and garnished with Roquefort cheese.

Entrée

(choose 1)

Petite Cassoulet Bretonne Imperial

Pieces of fork-tender braised lamb shoulder and flecked with confit of duck; served with white beans and brunoise vegetable in a savory broth.

Longe de Porc Sauté Normande

Thin medallions of pork loin sautéed and flambéed with apple brandy and finished with fresh apples and cream.

Paupiette de Sole Homard, Bonne Femme

Fresh sole filet stuffed with a lobster mousseline; oven poached and served over a light sauce of sliced mushrooms, heavy cream, white wine, lemon, and classic fluted mushroom.

Desserts

(choose 1)

Decadence

Lemon Raspberry Tart

White Chocolate Raspberry Cheesecake

\$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30