



## Travels through France....a dégustation

### Premier cours - Le Foie Gras

We start our evening with decadent seared foie gras torchon served with spiced citrus purée and micro greens

### Deuxième Cours - Les Coquilles St Jacques

Served for family celebrations, sea scallops with creamy mashed potato, wild mushrooms topped with Gruyère

### Troisième Cours - La Pissalidière

From Nice, a savory Provençal tart that celebrates anchovies, onions, and black olives

### Quatrième Cours - Country Paté

A classic! Rich paté served with one perfect cornichon and fresh baguette

### Cinquième Cours - Les Escargots à la bourguignone

Oui...snails! The traditional garlic and fresh parsley butter brings this sizzling dish to life

### Sixième Cours - La Tartiflette

From the famous Savoy region of the French Alps, a gratin of potatoes, pancetta and onions topped with melted raclette cheese

### Septième Cours - Le Coq au Vin

A must! Traditional burgundy wine braised chicken, lardons, mushrooms

### Le dessert - Le Soufflé au Chocolat

A perfect end to the journey, a cloud of rich chocolate, served with fresh raspberries and vanilla cream