

MENU

Cocktail Reception

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Les plats

Vichyssoise

Chilled soup with potatoes, leeks and crème fraîche

Roti d'Aubergine

Eggplant with poached shrimp, prunes, tomato confit, coriander seeds, tabasco, tomato basil coulis

Carpaccio de Flétan

Raw halibut dressed in lime, olive oil yuzu and jalapeno

Magret de Canard au Cassis

Quinoa with spinach, chickpeas, roasted vegetable stock, seared duck breast in cassis reduction

Petit Filet à la Bordelaise

Seared bistro filet sauce bordelaise, potato gratin

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Dessert Reception