

Tuesday May 4<sup>th</sup> 2021

5 course Tasting Menu

Michelin Star Chef Philippe Colin

3 GLASSES OF WINE

DOMAINE LAROCHE – CHABLIS / DOMAINE FAIVELEY – MERCUREY

Roasted Leek with Tangy Iodized Mango and Pineapple Cream

Foie Gras Terrine in Poultry Jelly

And Fennel Chiffonade

Shrimp Ballotine with Lobster Cream and Stuffed Zucchini

Duo of Lamb, Roasted and Shepperd's Pie Style, Flambeed with Thyme, Tangy Blueberry Coulis  
and Sauteed Garden Fresh Mini Greens

Around the Apple

95 \$ PER PERSON