CLASSIC BISTRO SERIES – THE JOURNEY OF FRANCE
CHAPTER 4: BEAUJOLAIS - BEAUJOLAIS NOUVEAU

HORS D'OEUVRES

Grilled Ox Tongue
garden salad, croutons, sauce gribiche
$158

(V) Baked Camembert Feuilleté
herb salad, pickled cranberries & apricots, walnuts
$148

French Chicken & Pearl Barley Broth
root vegetables, garden herbs
$108

PLATS PRINCIPAUX

Roasted Norwegian Salmon
aromatic herb crust, smoked lentils, white bean fricassee
$308

Beef Cheek Bourguignon
wild mushrooms, roasted carrots, bacon, potato purée
$338

Lamb Confit Casarecce Pasta
wild mushrooms, pumpkin, sage garlic jus
$328

LES DESSERT

Red Wine Poached Pear
ginger sablé breton, pistachio ice cream
$108

If you have any food allergies, please inform our staff.