



SAMPLE MENU 5 COURSE TASTING MENU

AMUSE BOUCHE SALMON RILLETTE

1ST COURSE
GOAT CHEESE STUFFED ZUCCHINI BLOSSOM WITH
HEIRLOOM TOMATO SALAD AND BASIL PESTO

2ND COURSE
POACHED SHRIMP WITH A SALAD OF WATERMELON,
CANTALOUPE, AVOCADO AND FETA CHEESE WITH
LEMON VERBENA GELEË

3RD COURSE
DUO OF MOULARD DUCK WITH MISSION FIG
CHUTNEY, SWEET CORN GALLETTE, CHANTERELLE
MUSHROOMS AND SUGAR SNAP PEAS

DESSERT
MILK CHOCOLATE AND PEANUT BUTTER CRISPY
NAPOLEON WITH VANILLA BEAN ICE CREAM