

Menu

FRANCE TERRACE DINNER

AMUSE-BOUCHE GRUYÈRE GOUGÈRE WITH TRUFFLE ESSENCE

Light choux pastry enriched with Gruyère cheese and a subtle hint of black truffle

FIRST COURSE SALADE PARISIENNE

Tender baby butter lettuce and frisée layered with cherry tomatoes, shaved fennel, haricots verts, and delicate radish slices. Champagne Dijon vinaigrette

MAIN COURSE BEEF BOURGUIGNON

Classic red wine-braised beef with pearl onions and mushrooms, served with buttered baby potatoes and haricots verts

VEGETARIAN OPTION-RATATOUILLE

Slow-braised zucchini, eggplant, peppers, and tomato, served with herb-roasted new potatoes and haricots verts

DESSERT COURSE CHOCOLATE OPERA CAKE

Elegant layers of almond sponge, espresso buttercream, and dark chocolate ganache

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT