

# DINNER MENU

## Sharing Menu

### *Starter*

- Oysters with caviar & red wine mignonette.
- A Basque, Roasted baby bell peppers variety of 4 Tomato salad with Spanish White anchovies, shallots, fresh basil
- Char grilled seasonal vegetables ( Dutch baby Carrots & Asparagus ) with a Salsa Verde & French Lavender glaze

### **Main**

(rotating main specials per session )

- Roasted Lamb shoulder
  - Char grilled sirloin
  - Chateaubriand ( Rib eye fillet)
- Pescatarian Option: Market Fresh Fish ( Choice of Rockling, Deep Sea perch, Salmon, Trout
  - Vegetarian Option: Layered Vegetable Gratin with French Lentils
    - *Sides*
      - Sautéed mushrooms
        - Potatoes gratin
        - Baby Spinach
      - Honey roasted pumpkin

### ***Cheese board***

- Delice de Bourgogne (triple cream Brie)
  - Saint Agur cream Blue
    - Franche-Comte
  - Seasonal Fruits & Nuts
  - Poached Pear & Quince Paste
- Saucisson Sec (French-styled dry sausage)

### **Sample wine selection**

- Pommery Champagne
- Clotilde Davenne Chablis
- 2016 Chai Saint Etienne Quercy Rose
  - 2018 Constance Borgone Chitry
- 2016 Grand Maison Cuvée des Archanges Monbazillac
  - 2018 Domaine Rohrer Alsace Pinot Noir
- 2016 Chai Saint Etienne Quercy Rouge Cabernet franc blend
  - 2018 Clos de Gamot Cahors