

# A TOUCH OF FRANCE 2012

## SOUP or SALAD

### SOUP

*Consommé a l'essence de Truffe  
Truffle Scented Consommé with Thyme Gougeres*

### SALAD

Tomato mousse with tear drop tomatoes, mesclum salad  
black olive Tapenade accompanied by a red wine vinaigrette.

### APPETIZERS

*Bacon wrapped quail stuffed with Goat cheese over micro greens  
with a balsamic fig dressing*

*Beignets de Saumon au Coulis de Pomme  
Wild Salmon Fritters with Apple Coulis*

### MAIN COURSES

*Half rack of lamb with a honey mustard panko crust  
Served with a potato leek gratin potato and seasonal vegetables*

*Canard au Poivre Vert et Fois Gras  
Crispy Skin Duck Breast with a  
& Green Peppercorn Sauce served with a choice of rice or potato*

*Homard Thermidor  
Lobster Baked with a Creamy Mustard Sauce & Broiled with  
Parmesan Cheese  
Presented with a saffron rice pilaf and fresh vegetables*

### DESSERTS

*A Selection of Classic French Desserts & Truffles*

*\$27.95 plus tax*

*Menus subject to change without notice*